

# Bread Maker

USE AND CARE GUIDE  
MODELS TBR20H



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# READ AND SAVE THESE INSTRUCTIONS

**WARNING:** A risk of fire and electrical shock exists in all electrical appliances and may cause personal injury or death. Please follow all safety instructions.

## IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock and injury to persons, including the following:

- ◆ **Read all instructions before using this appliance.**
- ◆ Do not immerse cord, plug, or appliance in water or other liquid (see instructions for cleaning).
- ◆ Do not touch hot surfaces. Always use oven mitts when handling the hot bread pan or bread.
- ◆ Close supervision is necessary when this appliance is used near children.
- ◆ This appliance is not for use by children. Keep out of reach of children.
- ◆ Unplug from outlet when not in use and before cleaning. Allow to cool before attaching or removing parts.
- ◆ Avoid touching moving parts. Do not remove the bread pan during operation. Stop pad must be pressed if bread pan is to be removed before completion.
- ◆ Do not operate the appliance with a damaged cord or plug, or after the appliance malfunctions, or has been dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, electrical or mechanical adjustment.
- ◆ Do not use outdoors or while standing in damp area.
- ◆ Do not let cord hang over edge of table or counter or touch hot surfaces.
- ◆ Do not place on or near a hot gas or electric burner or in a heated oven.
- ◆ To unplug, grip the plug and pull out from the wall outlet. Never pull on the cord.
- ◆ Do not unplug while unit is in operation.
- ◆ Do not use appliance except as indicated in these instructions.
- ◆ Use accessory attachments only if recommended by Toastmaster Inc.
- ◆ Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts.
- ◆ Bread Maker must be placed at least 4 inches (10.2 cm) from walls and edge of counter.
- ◆ Do not cover Bread Maker with anything which would prevent the steam from escaping. This may cause warpage, discoloration, malfunction or even fire.

## SAVE THESE INSTRUCTIONS

THIS PRODUCT IS FOR HOUSEHOLD USE ONLY.

**CAUTION:** A short power supply cord is provided to reduce the risk of personal injury resulting from becoming entangled in or tripping over a longer cord. Extension cords are available from local hardware stores and may be used if care is exercised in their use. If an extension cord is required, special care and caution is necessary. Also the cord must be: (1) marked with an electrical rating of 125 V, and at least 10 A., 1250 W., and (2) the cord must be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over accidentally.

If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord.

**ELECTRIC POWER:** If electric circuit is overloaded with other appliances, your Bread Maker may not operate properly. The Bread Maker should be operated on a separate electrical circuit from other operating appliances.

### **Polarized Plug**

The model TBR20H appliance has a polarized plug, (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

# Before Your First Use

Please fill out information that follows warranty.

Unpack and clean Bread Maker; see **CLEANING AND STORING**.

Place Bread Maker on a dry, stable surface away from burners and away from areas where cooking grease or water may splatter onto it. Avoid placing it where it may tip over during use. Place on back of counter top.

The Bread Maker will bake up to a 2 pound loaf of bread. Do not put a larger quantity of ingredients into the bread pan than recommended. If you do so, the bread may not mix or bake correctly and the Bread Maker may be damaged. The maximum amount of ingredients to be used is as follows.

Bread programs — 4 cups  
Quick Bread programs — 4 cups  
Dough program — 4 - 4½ cups

During first use, this product may smoke and/or emit an odor from mineral oils used in manufacturing. This is normal for a newly manufactured appliance.

## **POWER OUTAGE**

Your Bread Maker has a 7-minute power interrupt feature. If the electricity goes off, the memory will store the course in process for up to 7 minutes. If the power comes back on within this time, the course will resume where it left off. If the Bread Maker loses power for more than this time and you are using any dairy products, perishables or meat in your bread, you should discard the contents of the recipe and start again with new fresh ingredients due to health and sanitary considerations.

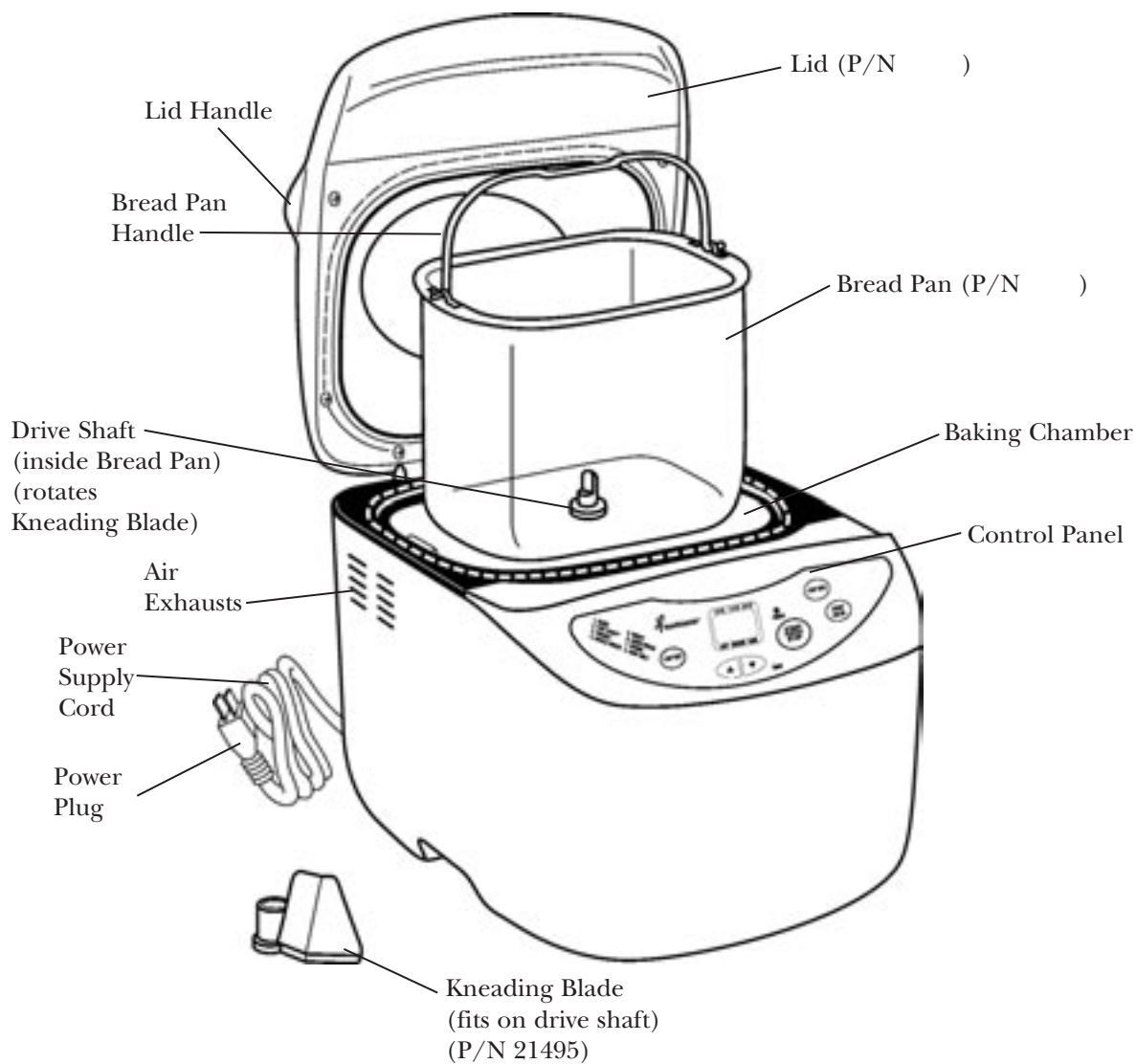
For non-perishable recipes you may try starting the Bread Maker at the beginning of the course again for all courses except **FAST BAKE™**. This may not always produce an acceptable loaf. If you are not sure when the outage occurred, remove the dough ball from the bread pan and place in an oven-safe baking container. Allow to double in size and place in a preheated 350°F/177°C oven for 30-45 minutes or until done. The bread will sound hollow when tapped on top of the loaf if it is done.

If you are using the **FAST BAKE™** course or if the bread has already begun to bake when the outage occurs, you must begin with new ingredients.

The power interrupt will not cover power surges. If you experience frequent power surges, use a surge protector.

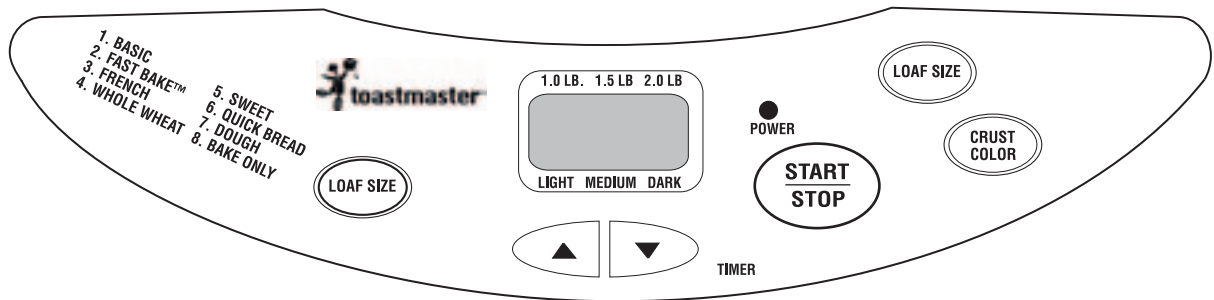
# Bread Maker Introduction

## PARTS



The illustrations in this use and care guide are for informational purposes only. You may find your Bread Maker and parts look different, however, the steps for operation are the same.

# Control Panel



**NOTE:** When using the touchpad controls, be sure to press the pad until you hear a beep.

**NOTE:** When a Bread Maker is packaged for shipment, a clear plastic film is placed over the control panel; carefully peel it off.









<b>DISPLAY WINDOW</b>	<ul style="list-style-type: none"> <li>◆ Indicates the LOAF SIZE.</li> <li>◆ Indicates the PROGRAM number selected, 1 to 8.</li> <li>◆ Indicates the CRUST COLOR selected.</li> <li>◆ Indicates minute-by-minute baking time countdown.</li> <li>◆ Indicates delay, baking time selected.</li> </ul>
<b>TIMER</b>	<ul style="list-style-type: none"> <li>◆ Use when setting the TIMER to delay baking.</li> <li>◆ Press ▲ and ▼ arrows to set timer for delayed completion up to 13 hours later.</li> <li>◆ Arrows will move time up or down in 10-minute increments. Press and hold button for faster movement. TIMER is not available on some cycles, please check the Total Time in the PROGRAM SPECIFICATION CHART.</li> </ul>
<b>PROGRAM</b>	<ul style="list-style-type: none"> <li>◆ Press to select the baking cycle of your choice. The selected cycle automatically assigns the time needed to complete the process.</li> </ul>
<b>CRUST COLOR</b>	<ul style="list-style-type: none"> <li>◆ Press to select the CRUST COLOR for most programs.</li> <li>◆ Light “L”, Medium “P”, Dark “H”</li> <li>◆ Bread Maker will automatically bake on the medium setting (“P”) unless another is selected.</li> </ul>
<b>START/ STOP</b>	<ul style="list-style-type: none"> <li>◆ Press to start operation or begin TIMER countdown for delayed completion.</li> <li>◆ Press and hold until you hear a beep to stop operation or to cancel a TIMER setting.</li> </ul> <p><b>Note:</b> Do not press STOP when checking the progress of bread.</p>
<b>LOAF SIZE</b>	<ul style="list-style-type: none"> <li>◆ Press to select LOAF SIZE. Bread Maker will automatically bake the 2.0 LB loaf unless another size is selected.</li> </ul>
<b>POWER LIGHT</b>	<ul style="list-style-type: none"> <li>◆ Indicates Bread Maker is plugged in.</li> </ul>

# Features

## PROGRAM SELECT

The control panel will let you choose different programs, loaf size, and crust color for some programs.

All programs except QUICK BREAD, DOUGH and BAKE contain a beep to check the dough ball, to add additional ingredients (i.e., raisins, nuts, and spices) or to stir ingredients.

- BASIC** ..... Use these programs for basic bread recipes and most prepackaged bread mixes. You may choose light, medium or dark crust color.
- 1** 
- FAST BAKE™ 2.0 LB.** ..... Make a loaf of bread in less than one hour by using this program. Simply use the special instructions and recipes found in the FAST BAKE™ bread sections of this recipe book.
- 2** 
- FRENCH** ..... This program is best suited for breads low in fat and sugar, which results in a crisp crust and coarse, chewy interior.
- 3** 
- WHOLE WHEAT** ..... If a recipe contains more than 50% whole wheat flour or when instructed in the recipe, use this program.
- 4** 
- SWEET** ..... This program works best if a recipe is high in fat, sugar, eggs or cheese.
- 5** 
- QUICK BREAD** ..... This program is used for recipes that contain baking powder or baking soda rather than yeast to make bread or cake rise. Scratch cake recipes must be specially designed for this setting. The Quick Bread program may also be used to mix and bake a pre-packaged cake or quick bread mix (15-18 ounces).
- 6** 
- DOUGH** ..... This program is used to prepare dough for making bread or rolls which are shaped by hand, allowed to rise a final time before baking in a conventional oven.
- 7** 
- BAKE ONLY** ..... This program is used for baking breads or cakes for longer times in 10-minute increments.
- 8** 

# Program Specifications Chart (approximate times)

	COURSE	PROCESS	DELAY	KND1	RISE1	KND2	RISE2	KND3	RISE3	BAKE	ADD-IN BEEP	WARM
1	BASIC LIGHT 1.0LB	2:55	13:00	10	20	15	20	30S	55	55	2:20	60
	BASIC MED 1.0LB	3:00								60	2:25	
	BASIC DARK 1.0LB											
	BASIC LIGHT 1.5LB											
	BASIC MED 1.5LB	3:05								65	2:30	
	BASIC DARK 1.5LB											
	BASIC LIGHT 2.0LB	3:05								65	2:30	
	BASIC MED 2.0LB											
BASIC DARK 2.0LB												
2	FAST BAKE	0:58	N/A	13	—	—	10	—	—	35	0:57	60
3	FRENCH LIGHT 1.0LB	3:45	13:00	18	40	22	20	30S	60	65	2:42	60
	FRENCH MED 1.0LB	3:50								70	2:47	
	FRENCH DARK 1.0LB											
	FRENCH LIGHT 1.5LB											
	FRENCH MED 1.5LB	3:55								75	2:52	
	FRENCH DARK 1.5LB											
	FRENCH LIGHT 2.0LB	3:55								75	2:52	
	FRENCH MED 2.0LB											
FRENCH DARK 2.0LB												
4	WH.WHT. LIGHT 1.0LB	3:35	13:00	10	25	20	30	30s	70	60	2:55	60
	WH.WHT. MED 1.0LB	3:40								65	3:00	
	WH.WHT. DARK 1.0LB											
	WH.WHT. LIGHT 1.5LB											
	WH.WHT. MED 1.5LB	3:45								70	3:05	
	WH.WHT. DARK 1.5LB											
	WH.WHT. LIGHT 2.0LB	3:45								70	3:05	
	WH.WHT. MED 2.0LB											
WH.WHT. DARK 2.0LB												
5	SWEET LIGHT 1.0LB	2:45	13:00	10	5	20	30	30	57	43	2:25	60
	SWEET MED 1.0LB	2:50								48	2:30	
	SWEET DARK 1.0LB											
	SWEET LIGHT 1.5LB											
	SWEET MED 1.5LB	2:55								53	2:35	
	SWEET DARK 1.5LB											
	SWEET LIGHT 2.0LB	2:55								53	2:35	
	SWEET MED 2.0LB											
SWEET DARK 2.0LB												
6	QUICK BREAD	1:34	13:00	14	—	5	—	—	—	75	N/A	60
7	DOUGH	1:20	N/A	7	5	—	18	—	50	—	N/A	N/A
8	BAKE ONLY	:10-1:00	N/A	—	—	—	—	—	—	10	N/A	60

\*\*ADD-IN BEEP tells you when to add additional ingredients, i.e. raisins or nuts, during all programs except QUICK BREAD, DOUGH and BAKE. Use this time to check dough ball and scrape ingredients from sides of pan.

The beeper sounds when baking is complete. To serve bread that has just been baked, press STOP button and remove. You may remove the bread or leave it in the Bread Maker. If left, it will automatically be kept warm for up to 1 hour during the keep warm process on all bake cycles except DOUGH. The display window will show 0:00, and the colon will flash. At the end of keep warm, the display window will indicate last program selected.



# Helpful Hints for Bread and Dough

We recommend that you read the following information before you shop for your ingredients. Your Bread Maker will bake up to a 2 pound loaf of fresh bread containing 4 cups of flour. All ingredients except liquids must be at room temperature and liquids should be approximately 80°F/27°C (baby bottle temperature). When preparing bread for the FAST BAKE™ program, all liquid temperatures must be 110°-115°F/43°-46°C. Always place the ingredients in the bread pan in the order listed in the recipe: liquids, dry ingredients and then yeast. Some ingredient amounts are the same for different size loaves.

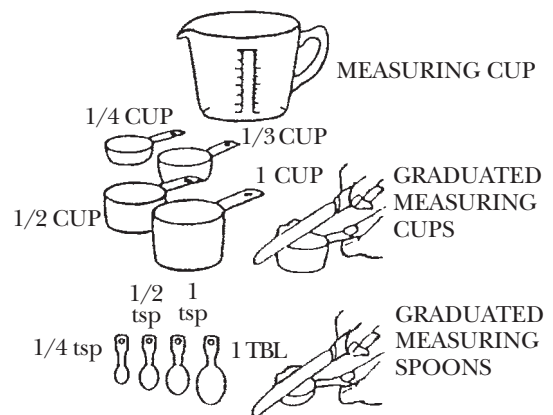
## MEASURING: THE CORRECT WAY

Be sure to measure accurately for success. Mis-measuring, even slightly, can make a big difference in your results.

When you are measuring liquids, use a clear glass or plastic liquid measuring cup. To ensure accuracy, set the measuring cup on the counter top and read the measurement at eye level.

To measure your flour, spoon it lightly into a standard dry ingredient measuring cup and level it with a straight edge. Also, do not shake the cup or tap it on the counter top. Do not scoop the flour with the measuring cup as this tends to pack more flour than the recipes call for.

Use standard measuring spoons and level with a straight edge.



## Measurement/Conversion Chart

1-1/2 tsp	=	1/2 TBL	8 TBL	=	1/2 cup
3 tsp	=	1 TBL	12 TBL	=	3/4 cup
1/2 TBL	=	1-1/2 tsp	16 TBL	=	1 cup
2 TBL	=	1/8 cup	3/8 cup	=	1/4 cup + 2 TBL
4 TBL	=	1/4 cup	5/8 cup	=	1/2 cup + 2 TBL
5 TBL + 1 tsp	=	1/3 cup	7/8 cup	=	3/4 cup + 2 TBL

## DOUGH BALL: NECESSARY FOR A SUCCESSFUL LOAF OF BREAD

We have found that liquid amounts called for in a recipe may need to be adjusted slightly because different climates and seasons result in a wide variety of humidity levels. You should check the dough ball at the beep during the kneading process, see program specifications. At this point, the ball should be round, smooth-textured, soft and slightly tacky to the touch. When touched it will leave a little dough on your finger. Push down any dough or flour that may be on the sides of the pan. If it does not form a ball and is more like a batter, add 1 tablespoon of bread flour at a time until it reaches the appropriate consistency. On the other hand, if the moisture is too dry to form a ball, forms more than one ball, or is a ball but not soft and slightly tacky, add 1 teaspoon of water and allow it to absorb. Add more water if necessary. Provided you have used all of the ingredients specified in the recipe, measured the ingredients properly, and have a “good” dough ball, you should achieve a successful loaf of bread.

When preparing bread in the FAST BAKE™ program, the dough ball will be a very soft, loose ball with a smooth texture and will be sticky to the touch. When touched it will leave dough on your finger.

## **INGREDIENTS: READ BEFORE SHOPPING**

### **Yeast: The Number One Ingredient**

For all programs except FAST BAKE™ we used RED STAR® Active Dry Yeast when we developed the bread recipes. However, RED STAR® QUICK•RISE™ Yeast may also be used. We found that we did not have to vary the amount used when we substituted one for the other. When using bread machine yeast, follow the package instructions.

When developing the FAST BAKE™ program, we found that QUICK•RISE™ or Bread Machine yeast must be used. They may be substituted in equal amounts. You will find that this program requires more yeast than other programs.

A 1/4 ounce package of RED STAR® Yeast contains approximately 2¼ level teaspoons of yeast. When the yeast is exposed to oxygen, moisture or warmth, the activity of it deteriorates. Therefore, we recommend storing yeast in an airtight container and refrigerating for up to 6 weeks or freezing it for up to 6 months. Measure out the amount you need and allow it to come to room temperature before using it — this takes about 15 minutes.

If you have any doubt regarding the activity of the yeast, you may use one of the following tests to determine its strength. Each test calls for a different amount of yeast as a base ingredient. This gives you more bread choices once the test is complete. The yeast mixture should not be used for the fast bake program.

To test for one package (2¼ teaspoons) of RED STAR® Active Dry or QUICK•RISE™ Yeast, use a liquid measuring cup and fill to the ½ cup level with 110°-115°F/43°-46°C water. Stir in 1 teaspoon granulated sugar and 1 package (2¼ teaspoons) RED STAR® Active Dry or QUICK•RISE™ Yeast. Leave your stirring spoon in the cup. Set a timer for 10 minutes. As the yeast absorbs liquid, it will begin to activate and rise to the surface. If at the end of the 10 minutes the yeast has multiplied to the 1 cup mark, it is very active. The yeast mixture may be used in your Toastmaster Bread Maker in a recipe that calls for 2¼ teaspoons of yeast. Remember to adjust your recipe for the ½ cup of water and 2¼ teaspoons of yeast used in the test. The sugar does not need to be adjusted. To test for 1½ teaspoons of RED STAR® Active Dry or QUICK•RISE™ Yeast, use a liquid measuring cup and fill to the ¼ cup level with 110°-115°F/43°-46°C water. Stir in 1 teaspoon granulated sugar and 1½ teaspoons RED STAR® Active Dry or QUICK•RISE™ Yeast. Leave your stirring spoon in the cup. Set a timer for 10 minutes. As the yeast absorbs liquid, it will begin to activate and rise to the surface. If at the end of the 10 minutes the yeast has multiplied to the ½ cups mark, it is very active. The yeast mixture may be used in your Toastmaster Bread Maker in a recipe that calls for 1½ teaspoons or more of yeast. Remember to adjust your recipe for the ¼ cup of water and 1½ teaspoons of yeast used in the test. The sugar does not need to be adjusted.

### **Flour: Bread Flour is Essential for Bread**

All types of flour are affected by many factors, such as milling grades, moisture content, length of storage and manufacturing process. Adjustments to the recipes may need to be made to compensate for climactic changes in different regions to ensure an excellent loaf.

Bread flour is a definite necessity. Milled from hard winter or spring wheat, it has a higher protein content that makes it more durable than all-purpose flour. The protein, when mixed with liquid, becomes gluten.

When kneaded, gluten becomes elastic and gives the bread better structure. In contrast, all-purpose flour, milled from a combination of soft and hard wheat, becomes elastic too easily for use in a Bread Maker and quickly loses its ability to stretch well. As a result, bread made from all-purpose flour will be smaller and more dense. Several well-known mills now market bread flour. It is labeled bread flour on the package and is available at grocery stores.

Wheat is the only grain that contains the type of protein that becomes elastic when kneaded. Other flours, such as rye, barley, oats, soy, rice and buckwheat add flavor and fiber to breads but do not add structure to the dough. Therefore, wheat flour is essential as a base when making bread.

Vital Wheat Gluten is produced by processing white flour one more step. White flour contains both protein and starch, and mills now can remove most of the starch leaving only the protein (gluten). When gluten is added to recipes containing whole grain flours, it improves the volume and shape of the loaf significantly. Many grocery stores stock gluten in the flour section. Health food and nutrition centers also carry this item.

Flour is best kept in an airtight container. If you are storing the flour for a long period of time, you may want to keep it in the freezer as the refrigerator tends to dry it out. Whole grain wheat flours, which have a higher oil content, will become rancid much more quickly than white flour and should always be kept in the freezer. Be sure, however, to allow all flours to return to room temperature before placing in the Bread Maker.

### **Fat: Dough Enhancer and Conditioner**

Our recipes were developed using vegetable oil. You may use any type of oil or substitute in equal proportions solid shortening or real butter (divide them into small pieces). We have found no noticeable difference in flavor but the crust may be more crisp with real butter. We do not recommend the use of margarine as it tends to make the crust tough.

### **Liquids: Activate the Yeast and Bind the Dough**

When we use the term liquid, we are referring to all wet ingredients used in the recipe. For all programs except FAST BAKE™, it is very important that the liquid temperature is 80°F/27°C. With this water temperature, the yeast activates gradually to accommodate these programs.

When preparing bread using the FAST BAKE™ program, all liquid temperatures must be 110°-115°F/43°-46°C. The warmer temperature is necessary for the yeast to activate quickly to accommodate this specially designed program.

Eggs are also considered part of the total liquid amount. Eggs should be at room temperature. When removing them from the refrigerator, place whole uncracked eggs in a bowl of warm water for 15 minutes to bring to room temperature.

### **Cinnamon and Garlic: Not True Friends of Yeast**

Previously, cinnamon and sugar were sprinkled on dough before it was rolled up jelly-roll fashion. Adding cinnamon and garlic to the dough in a Bread Maker, however, presents a problem. Cinnamon and garlic reacts with bread dough just as a meat tenderizer reacts with meat. It breaks down the structure. Although it smells wonderful as it is baking, the flavor is dissipated in the baking process. **DO NOT ADD MORE THAN LISTED IN THE RECIPE.** For more flavor, use cinnamon and garlic as spread for the bread rather than adding to the dough.

### **Fruits and Vegetables: Add Flavor and Nutrition**

When adding fruits or vegetables to recipes, do not exceed the amount listed. These products, if used in excessive amounts, may inhibit the rising of the bread.

## **Salt: Regulates Yeast Activity**

Salt is necessary to control the activity of yeast, causing it to work slowly and steadily. Without salt, yeast acts too rapidly. Salt also strengthens the structure of the dough. If too little or no salt is used, the bread will rise rapidly and then fall. The texture will also be more coarse and/or uneven.

## **Sugar: Food for Yeast**

Sugar is the favorite food of yeast, but too much sugar will cause the yeast to over-react. The loaf of bread will be small and dense. Dried fruits also contribute sugar to the bread dough. We do not recommend adding any more than is specified in each recipe. In addition, we do not recommend the use of artificial sweeteners because the yeast cannot react with them.

## **SUBSTITUTES**

In our test kitchen, we experimented with these ingredient substitutions. We do want to mention that your results may vary from ours. If you would like to try other substitutions, there are several helpful hint books available from retail stores to assist you. Of course, we cannot guarantee their results.

### **Eggs**

Liquid egg substitutes may be used as directed on the carton.

Two egg whites may be substituted for one whole egg.

REMEMBER, all egg products must be at room temperature.

### **Milk**

Coffee creamer, non-dairy creamer or dry buttermilk may be substituted for dry milk in equal proportions. Liquid milk 80°F/27°C may be substituted for water in equal proportions for all bread programs except FAST BAKE™. The dry milk may then be eliminated all together. The loaf will be slightly smaller.

### **Salt**

Salt-free recipes are not successful. Dietetically sodium free (less than 5 mg sodium per serving) or low salt (less than ½ the sodium of table salt) may be used in equal amounts. The bread will be more coarse.

### **Sugar**

Honey may be substituted for sugar in equal proportions; reduce the liquid by the same amount.

Brown sugar may be substituted for white sugar in equal proportions. Yeast needs sugar — no artificial sweetener should be used.

### **Wheat Flour**

For wheat-free bread recipes refer to gluten-free bread books.

### **Yeast**

We used RED STAR® Yeast to develop our recipes. However, any brand may be used. Refer to yeast ingredient section for other yeast substitutes.

### **Conversion Chart for Quick-Acting Yeast**

1 tsp active dry yeast	=	¾ tsp quick-acting yeast
1½ tsp active dry yeast	=	1 tsp quick-acting yeast
2¼ tsp active dry yeast	=	1½ tsp quick-acting yeast
1 TBL active dry yeast	=	2 tsp quick-acting yeast



*Note: The FAST BAKE™ recipes were developed using the quick-acting Red Star™ Quick•Rise™ or Bread Maker yeast. DO NOT substitute active dry yeast in these recipes.*

## **BREAD MIXES AND OTHER COOK BOOKS**

Use mixes labeled for up to 2 pound loaves. For best results, use the basic program. Even though we offer a wide variety of recipes for bread and dough, you may be looking for one that we have not included in our recipe book. Bread Maker helpful hints and recipe books are available at book and retail stores. They offer a wide variety of recipes. Refer to the features section of this book for the best bread program to use for other recipes. Minor adjustments may be necessary for best results.

## **HIGH ALTITUDE**

High elevations may make dough rise faster. We recommend that you try the recipe as it is printed first. The dough ball should be round, smooth-textured, soft and slightly tacky to the touch. If you find the results are unsuccessful, decrease your yeast  $\frac{1}{4}$  teaspoon at a time. You may also have to increase the liquid because of the drier air; start with 1 tablespoon and increase it if necessary. The addition of gluten will help the structure of the bread. The recommended amount is 1 teaspoon per cup of flour unless specified otherwise in the recipe.

## **FREEZING BAKED BREAD**

When freezing bread and rolls, cool them before wrapping in plastic wrap. Place them in a plastic bag and seal it. Bread may be frozen for up to six weeks. When you thaw, partially open the wrapping to allow the moisture to escape gradually for best results.

## **FREEZING DOUGH**

At the end of the dough program, you may remove the dough and freeze it for baking at a later time. Form the dough into the desired shape and immediately freeze for one hour to harden. Remove from the freezer and wrap in plastic wrap. Next, place it in a plastic bag and seal. Dough can be kept in the freezer for up to four weeks. Thaw the dough in plastic bag in the refrigerator overnight or for several hours. Unwrap and place on baking container. Cover and let stand in warm, draft free place until double the original size. Because the dough is not room temperature, you will find it takes longer than usual to rise. Bake according to recipe instructions.

**If additional assistance is needed, expert help is available from Toastmaster® (1-800-947-3744) or from RED STAR® YEAST (1-800-445-4746).**

# Programming

## PROGRAMMING THE BREAD MAKER

The following are the general steps for using the Bread Maker. Depending on the program or recipe that you choose, some steps may not apply or there may be additional steps. Refer to the BASIC Breads, FAST BAKE™ Breads, QUICK BREADS and DOUGH sections.

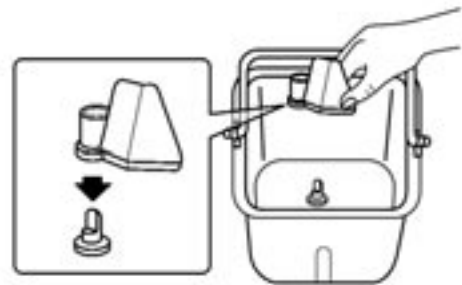
Add all ingredients to the pan in the order listed in the recipe.

The illustrations in this use and care guide are for information purposes only. You may find your Bread Maker looks different, however, the steps for operation are the same.

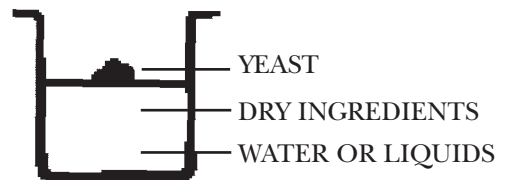
**1** Open the lid and remove the bread pan by pulling straight up, using the handle.



**2** Mount the kneading blade on the shaft, flat side down.

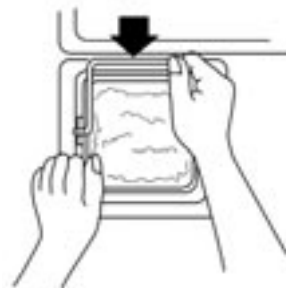


**3** Place all ingredients, except yeast, in bread pan in the order listed. Use a rubber spatula to smooth the dry ingredients in the bread pan; be sure to spread into all corners. Add yeast on top.

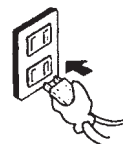


**4** Insert bread pan and push down on rim until it snaps securely into place. Fold handle down.

- If the pan does not snap securely into place, remove bread pan. Wearing oven mitts, place fingers behind bread pan clips and gently pull away from oven wall. Insert bread pan again.



**5** Close the lid. Plug into 120 V ~ 60 Hz outlet. The POWER light will come on. The Bread Maker display indicator will default to 1P and then 3:05, 2.0 LB, and medium crust color.



**6** Press the PROGRAM button to choose the desired program. Each time the PROGRAM button is pressed, you will hear a beep and the number in the display window will advance to the next program.

Press the LOAF SIZE button to select 1.0 LB, 1.5 LB, OR 2.0 LB size recipe, (except for the FAST BAKE,<sup>™</sup> QUICK BREAD, DOUGH and BAKE ONLY programs).

Press the CRUST COLOR button to choose crust color desired (except for the FAST BAKE,<sup>™</sup> QUICK BREAD, DOUGH and BAKE ONLY programs). When you press the button, you will hear a beep and the display window will show the color selected.

L = Light color  
P = Medium color  
H = Dark color

**7** Press the START/STOP button. The time left for the program to be finished is displayed. The timer will count down in one minute increments. All programs except QUICK BREAD, DOUGH and BAKE will beep to add additional ingredients during the second knead. Opening the lid will not stop the kneading. Add ingredients quickly and evenly over dough. Quickly close the lid to prevent heat loss. At this time also check the dough ball and use a rubber spatula to scrape ingredients from the sides of the pan.



**8** The beeper will sound when the bread is done. Press the START/STOP button and hold it until you hear a beep. Hold the lid open while you remove the bread pan using oven mitts. If you do not stop the unit and remove the bread, it will automatically go into the keep warm process on all programs except for DOUGH. Your bread will be kept warm for 1 hour. You may remove the bread pan at any time during the keep warm cycle. To turn off the keep warm feature before the 1 hour is up, press the START/STOP button and hold it until you hear a beep.



**NOTE:** If you wish to make another loaf of bread right away, allow the Bread Maker to cool down for 10 to 15 minutes with the cover open and pan removed. If you attempt to use the unit too soon, it will signal and display will read E00 or E01. Press Start/Stop until screen reverts to setting display and wait until unit has cooled.

**9** Turn the bread pan upside down and shake to release the bread.

Place the bread upright on a wire rack to cool 20-30 minutes before cutting. This allows the steam to escape. Be sure to remove the kneading blade from the bread.



**CAUTION:**

- The bread pan, kneading blade and bread will be very hot.
- Always unplug after use.



# Programming Delay Timer

The delay timer can be set to delay bread making up to 13 hours. At the selected time, delicious bread will be ready. The delay works for all programs except FAST BAKE™, DOUGH and BAKE.

Add all ingredients to the bread pan in the order listed. It is critical to add the yeast last on top of the flour, and away from liquid. This will keep the yeast from activating until the Bread Maker starts to mix.

We do not recommend using the delay timer for recipes that contain perishable ingredients.

Select the PROGRAM, LOAF SIZE, and CRUST COLOR. Before pressing START, set the TIMER for the amount of time you want to wait before the bread is done.

**EXAMPLE:** It is 9:00 p.m. now. The bread is to be ready at 6:30 a.m. the next morning. Set the timer for 9:30, because there are 9 hours and 30 minutes between 9:00 p.m. and 6:30 a.m.



1. When pressed, the time will advance in 10 minute increments.
2. When constant pressure is applied to the pad, the time will advance quickly. Once you count up to 13:00 hours, the timer starts over again.
3. Press the Start pad. The time is set, and the colon blinks. After one minute, 9:29 is displayed, and the timer continues to count down in 1 minute increments.



**NOTE:** The Bread Maker will start when the timer has counted down to the start time for the program selected to begin.



Colon will blink

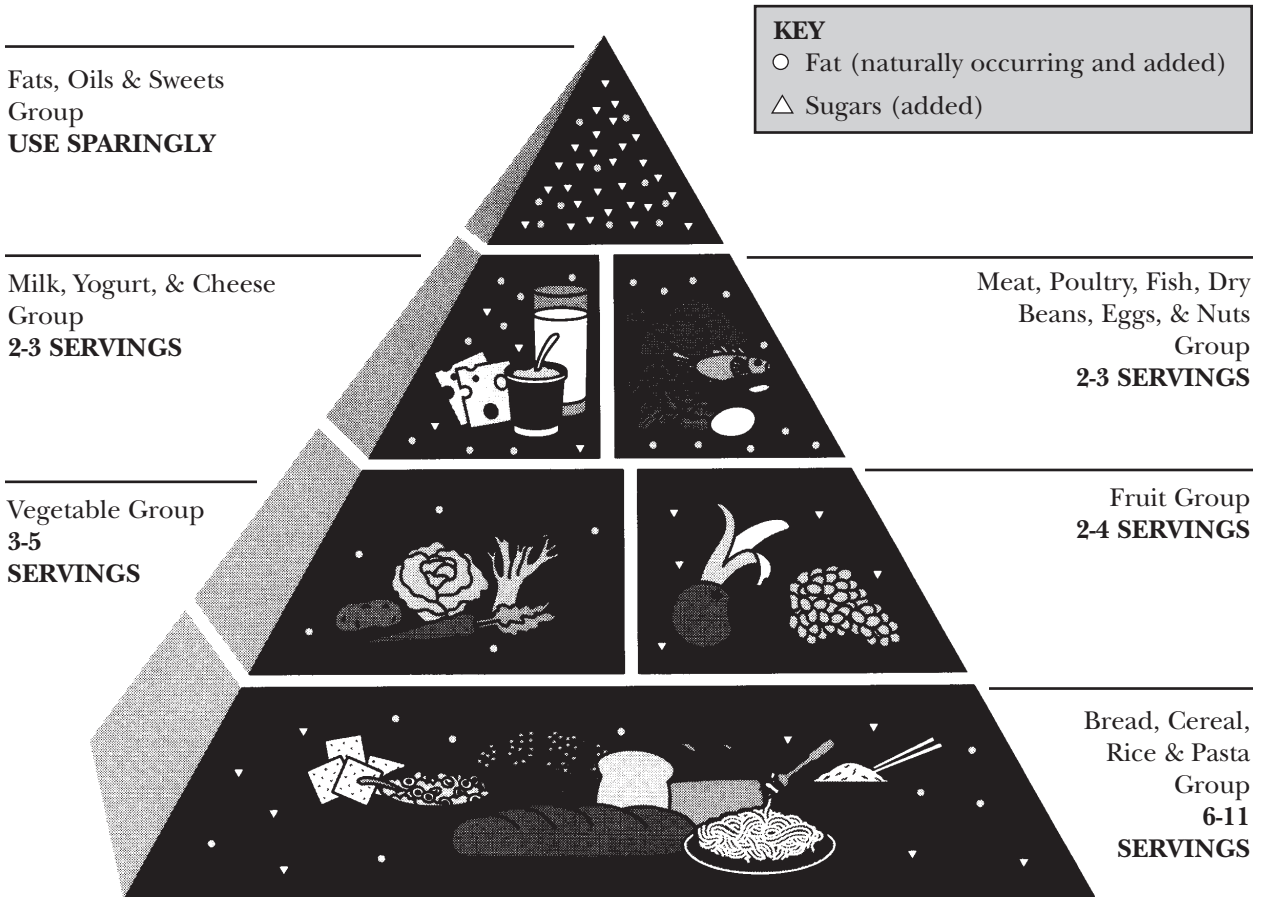
# Recipes

## Breads . . . As Easy As 1 - 2 - 3

1. Add ingredients to the bread pan in the order listed. Refer to the Helpful Hints for Bread and Dough for measuring information. Place the bread pan in the Bread Maker.
2. Close the lid. Select the bread program, choose the Crust Color and press Start.
3. When finished baking, remove bread pan from the Bread Maker. Invert and shake to remove the loaf. Allow loaf to cool standing upright on a wire rack before slicing.

# Food Guide Pyramid

## A Guide To Daily Food Choices



Bread, cereal, pasta, crackers and other grain foods are low in fat and full of energy. The Food Guide Pyramid says we should eat 6-11 servings daily — more than any other food group. One half-inch slice of bread is approximately two servings.

# Bread Recipes

We suggest starting your bread baking with this White Bread recipe. Follow each step carefully. These steps have been written to eliminate the most common errors in Bread Maker baking and may be helpful for any recipe.

## White Bread

	1.0 LB. loaf	1.5 LB. loaf	2.0 LB. loaf
Water 80°F/27°C	¾ cup	1 cup	1¼ cups
Oil	4 tsp	2 TBL	3 TBL
Sugar	4 tsp	2 TBL	3 TBL
Salt	1 tsp	1½ tsp	2 tsp
Bread Flour	2¼ cups	3 cups	4 cups
RED STAR® Active Dry Yeast	1½ tsp	2¼ tsp	1 TBL
or			
RED STAR®			
QUICK•RISE™ Yeast	1 tsp	1½ tsp	2 tsp
or			
Bread Machine Yeast	1 tsp	1½ tsp	2 tsp

### Program: BASIC

1. Remove the bread pan from the Bread Maker. Attach the kneading blade onto the shaft. Make sure all ingredients, except water, are at room temperature.
2. Use a liquid measuring cup to measure the water (80°F/27°C/baby bottle temperature) and pour into the bread pan.
3. Use a measuring spoon to measure the oil and add to the bread pan.
4. Use a measuring spoon to measure the sugar and salt; level off with the straight edge of a knife and add to the bread pan.
5. Lightly spoon bread flour into a dry measuring cup; level off with the straight edge of a knife and add to the bread pan. Smooth into all corners. Lightly tap pan on counter 3 times to settle all dry ingredients.
6. Carefully measure yeast with a measuring spoon; level off with the straight edge of a knife and add to the bread pan. If using delay timer, make sure yeast is on top of bread flour, away from liquids.
7. Place the bread pan into the Bread Maker. Push down on rim until it snaps into place. Close the lid.
8. Press the PROGRAM button to select the PROGRAM, select the LOAF SIZE, CRUST COLOR and set TIMER to delay, or press START for immediate start.
9. At the beep during the kneading process, check the dough ball. It should be slightly tacky to the touch. Add more water or flour if necessary; see Dough Ball. At this time, push down any dough or flour that may be on the sides of the pan.
10. When the beeper sounds, the bread has finished baking and the keep warm cycle will start. The display window will show 0:00, and the colon will flash.
11. Press Stop and use oven mitts to carefully remove the bread pan at any time during the keep warm process.  
**CAUTION: THE OVEN CAVITY, BREAD PAN, KNEADING BLADE AND BREAD WILL BE VERY HOT. USE OVEN MITTS.**
12. Turn bread pan upside down and shake several times to release the bread. Do not use metal utensils inside the bread pan or machine. Remove the kneading blade and allow loaf to cool standing upright on wire rack approximately 20-30 minutes before cutting.

13. If bread loaf does not easily release from pan, allow it to sit on a heat resistant surface 5 minutes, then remove. When the bread has completely cooled, approximately 1 hour, store in an air tight container.
14. UNPLUG UNIT BEFORE CLEANING. DO NOT IMMERSE THE BREAD PAN IN WATER, see CLEANING AND STORING.

### Egg Bread

	1.0 LB. loaf	1.5 LB. loaf	2.0 LB. loaf
Egg(s), room temperature plus enough Water 80°F/27°C to equal	1 ¾ cup	2 1 cup	3 1¼ cups
Oil	1 TBL	2 TBL	3 TBL
Sugar	1 TBL	2 TBL	3 TBL
Salt	1 tsp	1½ tsp	2 tsp
Bread Flour	2¼ cups	3 cups	4 cups
RED STAR® Active Dry Yeast	1½ tsp	2¼ tsp	1 TBL
or			
RED STAR®			
QUICK•RISE™ Yeast	1 tsp	1½ tsp	2 tsp
or			
Bread Machine Yeast	1 tsp	1½ tsp	2 tsp

**Program: BASIC**

### Honey Wheat Bread

	1.0 LB. loaf	1.5 LB. loaf	2.0 LB. loaf
Egg, room temperature plus enough Water 80°F/27°C to equal	1 ¾ cup	1 1 cup	1 1¼ cups
Oil	4 tsp	2 TBL	3 TBL
Honey	2 TBL	3 TBL	¼ cup
Salt	1 tsp	1½ tsp	2 tsp
Whole Wheat Flour	½ cup	1 cup	2 cups
Bread Flour	1½ cups	2 cups	2 cups
RED STAR® Active Dry Yeast	1½ tsp	2¼ tsp	1 TBL
or			
RED STAR®			
QUICK•RISE™ Yeast	1 tsp	1½ tsp	2 tsp
or			
Bread Machine Yeast	1 tsp	1½ tsp	2 tsp

**Program: BASIC**

## Rye Bread

	1.0 LB. loaf	1.5 LB. loaf	2.0 LB. loaf
Water 80°F/27°C	¾ cup	1 cup	1¼ cups
Oil	4 tsp	2 TBL	3 TBL
Caraway Seeds	2 tsp	1 TBL	4 tsp
Brown Sugar	4 tsp	2 TBL	3 TBL
Salt	1 tsp	1½ tsp	2 tsp
Bread Flour	1½ cups	2 cups	2½ cups
Medium Rye Flour	¾ cup	1 cup	1½ cups
RED STAR® Active Dry Yeast	1½ tsp	2¼ tsp	1 TBL
or			
RED STAR®			
QUICK•RISE™ Yeast	1 tsp	1½ tsp	2 tsp
or			
Bread Machine Yeast	1 tsp	1½ tsp	2 tsp

**Program: BASIC**

## Onion Bread

	1.0 LB. loaf	1.5 LB. loaf	2.0 LB. loaf
Water 80°F/27°C	¾ cup	1 cup	1¼ cups
Oil	4 tsp	2 TBL	3 TBL
Dry Onion Soup Mix	4 tsp	2 TBL	3 TBL
Sugar	2 tsp	1 TBL	4 tsp
Bread Flour	2¼ cups	3 cups	4 cups
RED STAR® Active Dry Yeast	1½ tsp	2¼ tsp	1 TBL
or			
RED STAR®			
QUICK•RISE™ Yeast	1 tsp	1½ tsp	2 tsp
or			
Bread Machine Yeast	1 tsp	1½ tsp	2 tsp

**Program: BASIC**

## Pesto Bread

	1.0 LB. loaf	1.5 LB. loaf	2.0 LB. loaf
Water 80°F/27°C	⅔ cup	1 cup	1¼ cups
Pesto, room temperature	2 TBL	3 TBL	¼ cup
Dry Milk	1 TBL	4 tsp	2 TBL
Sugar	1 TBL	4 tsp	2 TBL
Salt	½ tsp	¾ tsp	1 tsp
Bread Flour	2 cups	3 cups	4 cups
RED STAR® Active Dry Yeast	1½ tsp	2¼ tsp	1 TBL
or			
RED STAR®			
QUICK•RISE™ Yeast	1 tsp	1½ tsp	2 tsp
or			
Bread Machine Yeast	1 tsp	1½ tsp	2 tsp

**Program: BASIC**

## Cheese and Cracked Pepper Bread

	1.0 LB. loaf	1.5 LB. loaf	2.0 LB. loaf
Water 80°F/27°C	$\frac{2}{3}$ cup	1 cup	$1\frac{1}{4}$ cups
Feta Cheese, room temperature	$1\frac{1}{2}$ oz	$2\frac{1}{4}$ oz	3 oz
Dry Milk	4 tsp	2 TBL	3 TBL
Salt	$\frac{3}{4}$ tsp	1 tsp	$1\frac{1}{2}$ tsp
Sugar	1 TBL	2 TBL	3 TBL
Cracked Black Pepper	2 tsp	1 TBL	4 tsp
Bread Flour	$2\frac{1}{4}$ cups	3 cups	4 cups
RED STAR® Active Dry Yeast	$1\frac{1}{2}$ tsp	$2\frac{1}{4}$ tsp	1 TBL
or			
RED STAR®			
QUICK•RISE™ Yeast	1 tsp	$1\frac{1}{2}$ tsp	2 tsp
or			
Bread Machine Yeast	1 tsp	$1\frac{1}{2}$ tsp	2 tsp

**Program: BASIC**

## Italian Herb Bread

	1.0 LB. loaf	1.5 LB. loaf	2.0 LB. loaf
Water 80°F/27°C	$\frac{3}{4}$ cup + 2 TBL	1 cup + 2 TBL	$1\frac{1}{4}$ cups
Oil	4 tsp	2 TBL	$2\frac{1}{2}$ TBL
Sugar	1 TBL	3 TBL	$\frac{1}{4}$ cup
Salt	1 tsp	$1\frac{1}{2}$ tsp	2 tsp
Bread Flour	$2\frac{1}{4}$ cups	$3\frac{1}{4}$ cups	4 cups
Dried Italian Seasoning	1 tsp	2 tsp	1 TBL
RED STAR® Active Dry Yeast	$1\frac{1}{4}$ tsp	$1\frac{1}{2}$ tsp	$2\frac{1}{4}$ tsp
or			
RED STAR®			
QUICK•RISE™ Yeast	1 tsp	$1\frac{1}{4}$ tsp	$1\frac{1}{2}$ tsp
or			
Bread Machine Yeast	1 tsp	$1\frac{1}{4}$ tsp	$1\frac{1}{2}$ tsp

**Program: FRENCH**

*For best results, use light CRUST COLOR setting.*



## Sunflower and Sesame Seed Bread

	1.0 LB. loaf	1.5 LB. loaf	2.0 LB. loaf
Egg room temperature plus enough Water 80°F/27°C to equal	1 ¾ cup	1 1 cup	1 1¼ cups
Oil	1½ TBL	2 TBL	3 TBL
Molasses	2 tsp	1 TBL	2 TBL
Sugar	2 tsp	1 TBL	2 TBL
Salt	1 tsp	½ tsp	2 tsp
Bread Flour	1½ cups	2½ cups	3 cups
Whole Wheat Flour	½ cup	½ cup	1 cup
Sesame Seeds	1½ TBL	2 TBL	2½ TBL
Cumin Seeds	¼ tsp	¼ tsp	¼ tsp
Sunflower Seeds	1½ TBL	2 TBL	2¼ TBL
RED STAR® Active Dry Yeast	1½ tsp	2 tsp	2¼ tsp
or			
RED STAR® QUICK•RISE™ Yeast	1 tsp	¼ tsp	½ tsp
or			
Bread Machine Yeast	1 tsp	¼ tsp	½ tsp

**Program: FRENCH**

## French Bread

	1.0 LB. loaf	1.5 LB. loaf	2.0 LB. loaf
Water 80°F/27°C	¾ cup	1 cup	1¼ cups
Sugar	1½ tsp	2 tsp	1 TBL
Salt	1 tsp	½ tsp	2 tsp
Bread Flour	2¼ cups	3 cups	4 cups
RED STAR® Active Dry Yeast	1½ tsp	2 tsp	2¼ tsp
or			
RED STAR® QUICK•RISE™ Yeast	1 tsp	¼ tsp	½ tsp
or			
Bread Machine Yeast	1 tsp	¼ tsp	½ tsp

**Program: FRENCH**

## Shredded Wheat Bread

	1.0 LB. loaf	1.5 LB. loaf	2.0 LB. loaf
Egg, room temperature plus enough Water 80°F/27°C to equal	1 ¾ cup + 1 TBL	1 1 cup + 1 TBL	1 1¼ cups
Oil	2 TBL	3 TBL	¼ cup
Molasses	2 TBL	3 TBL	¼ cup
Salt	1 tsp	1½ tsp	2 tsp
Bread Flour	½ cup	1 cup	1½ cups
Whole Wheat Flour	1½ cups	2 cups	2½ cups
Mini-Shredded Wheat, crushed	½ cup	¾ cup	1¼ cups
RED STAR® Active Dry Yeast	1½ tsp	2 tsp	2¼ tsp
or			
RED STAR®			
QUICK•RISE™ Yeast	1 tsp	1¼ tsp	1½ tsp
or			
Bread Machine Yeast	1 tsp	1¼ tsp	1½ tsp

**Program: WHOLE WHEAT**

## 100% Whole Wheat Bread

	1.0 LB. loaf	1.5 LB. loaf	2.0 LB. loaf
Egg, room temperature plus enough Water 80°F/27°C to equal	1 ¾ cup	1 1 cup	1 1⅓ cups
Oil	2 TBL	3 TBL	¼ cup
Sugar	2 TBL	3 TBL	¼ cup
Salt	1 tsp	1½ tsp	2 tsp
Whole Wheat Flour	2¼ cups	3 cups	4 cups
Vital Wheat Gluten	1 TBL	1½ TBL	2 TBL
RED STAR® Active Dry Yeast	1½ tsp	2 tsp	2¼ tsp
or			
RED STAR®			
QUICK•RISE™ Yeast	1 tsp	1¼ tsp	1½ tsp
or			
Bread Machine Yeast	1 tsp	1¼ tsp	1½ tsp

**Program: WHOLE WHEAT**





## Pumpnickel Bread

	1.0 LB. loaf	1.5 LB. loaf	2.0 LB. loaf
Water 80°F/27°C	¾ cup	1 cup	1¼ cups
Oil	1 TBL	4 tsp	2 TBL
Molasses	1 TBL	4 tsp	2 TBL
Sugar	1 TBL	4 tsp	2 TBL
Salt	1 tsp	1½ tsp	2 tsp
Medium Rye Flour	¼ cup	⅓ cup	½ cup
Whole Wheat Flour	¾ cup	1 cup	1⅓ cups
Bread Flour	1¼ cups	2 cups	2⅓ cups
Unsweetened Cocoa	1 TBL	4 tsp	2 TBL
Instant Coffee	1 tsp	1½ tsp	2 tsp
RED STAR® Active Dry Yeast	1½ tsp	2 tsp	2¼ tsp
or			
RED STAR®			
QUICK•RISE™ Yeast	1 tsp	1¼ tsp	1½ tsp
or			
Bread Machine Yeast	1 tsp	1¼ tsp	1½ tsp

**Program: WHOLE WHEAT**

## Triple Wheat Bread

	1.0 LB. loaf	1.5 LB. loaf	2.0 LB. loaf
Egg, room temperature plus enough Water 80°F/27°C to equal	1 1 cup	1 1 cup + 2 TBL	1 1¼ cups
Oil	1 TBL	2 TBL	3 TBL
Dark Molasses	2 TBL	3 TBL	¼ cup
Salt	1 tsp	1½ tsp	2 tsp
Cracked Wheat	1½ TBL	2 TBL	3 TBL
Wheat Bran	3 TBL	¼ cup	⅓ cup
Wheat Germ	3 TBL	¼ cup	⅓ cup
Whole Wheat Flour	1 cup	1½ cups	2 cups
Bread Flour	1 cup	1½ cups	2 cups
RED STAR® Active Dry Yeast	1½ tsp	2 tsp	2¼ tsp
or			
RED STAR®			
QUICK•RISE™ Yeast	1 tsp	1¼ tsp	1½ tsp
or			
Bread Machine Yeast	1 tsp	1¼ tsp	1½ tsp

**Program: WHOLE WHEAT**

## Cranberry Walnut Bread

	1.0 LB. loaf	1.5 LB. loaf	2.0 LB. loaf
Egg(s), room temperature plus enough Milk 80°F/27°C to equal	1 ¾ cup	2 1 cup	2 1¼ cups
Butter, room temperature	3 TBL	¼ cup	⅓ cup
Sugar	3 TBL	¼ cup	⅓ cup
Salt	1 tsp	1½ tsp	2 tsp
Lemon Peel	½ tsp	¾ tsp	1 tsp
Bread Flour	2¼ cups	3 cups	4 cups
RED STAR® Active Dry Yeast	1½ tsp	2¼ tsp	1 TBL
or			
RED STAR®			
QUICK•RISE™ Yeast	1 tsp	1½ tsp	2 tsp
or			
Bread Machine Yeast	1 tsp	1½ tsp	2 tsp
<b>Add at the beep</b>			
Dried Cranberries or			
Dried Cherries	¼ cup	⅓ cup	½ cup
Walnuts, chopped	¼ cup	⅓ cup	½ cup

**Program: SWEET**



## Rich Sweet Bread

	1.0 LB. loaf	1.5 LB. loaf	2.0 LB. loaf
Egg(s), room temperature plus enough Water 80°F/27°C to equal	1 ¾ cup	2 1 cup	2 1¼ cups
Oil	4 tsp	2 TBL	3 TBL
Sugar	4 tsp	2 TBL	3 TBL
Salt	1 tsp	1½ tsp	2 tsp
Bread Flour	2¼ cups	3 cups	4 cups
Raisins	⅓ cup	½ cup	⅔ cup
RED STAR® Active Dry Yeast	1½ tsp	2¼ tsp	1 TBL
or			
RED STAR®			
QUICK•RISE™ Yeast	1 tsp	1½ tsp	2 tsp
or			
Bread Machine Yeast	1 tsp	1½ tsp	2 tsp

### Add at the beep

Dried Cranberries or			
Dried Cherries	¼ cup	⅓ cup	½ cup
Walnuts, chopped	¼ cup	⅓ cup	½ cup

### Program: SWEET

## Cinnamon Raisin Nut Bread

	1.0 LB. loaf	1.5 LB. loaf	2.0 LB. loaf
Water 80°F/27°C	¾ cup	1 cup	1¼ cups
Oil	4 tsp	2 TBL	3 TBL
Cinnamon	½ tsp	¾ tsp	1 tsp
Dark Brown Sugar	2 tsp	1 TBL	4 tsp
Salt	1 tsp	1½ tsp	2 tsp
Bread Flour	2¼ cups	3 cups	4 cups
RED STAR® Active Dry Yeast	1½ tsp	2¼ tsp	1 TBL
or			
RED STAR®			
QUICK•RISE™ Yeast	1 tsp	1½ tsp	2 tsp
or			
Bread Machine Yeast	1 tsp	1½ tsp	2 tsp

### Add at the beep:

Raisins	⅓ cup	½ cup	⅔ cup
Nuts	⅓ cup	½ cup	⅔ cup

### Program: SWEET

## Holiday Bread

	1.0 LB. loaf	1.5 LB. loaf	2.0 LB. loaf
Water 80°F/27°C	¼ cup	½ cup	½ cup
Milk 80°F/27°C	½ cup	¾ cup	¾ cup
Oil	1 TBL	2 TBL	3 TBL
Salt	1½ tsp	2 tsp	2¼ tsp
Sugar	3 TBL	¼ cup	⅓ cup
Bread Flour	2¼ cups	3⅓ cups	4 cups
RED STAR® Active Dry Yeast	1½ tsp	2¼ tsp	1 TBL
or			
RED STAR®			
QUICK•RISE™ Yeast	1 tsp	1½ tsp	2 tsp
or			
Bread Machine Yeast	1 tsp	1½ tsp	2 tsp
<b>Add at the beep:</b>			
Walnuts, chopped	⅓ cup	½ cup	⅔ cup
Candied Fruit	⅓ cup	½ cup	⅔ cup

**Program: SWEET**



# FAST BAKE™ Breads . . . As Easy As 1 - 2 - 3

The FAST BAKE™ program, with hotter rise and bake temperatures, is convenient for baking a hot fresh loaf of bread in under an hour. The longer bread programs, with lower rise and bake temperatures, will bake a taller more developed loaf of bread. And remember, you can always use the delay feature for the longer programs.

1. Add ingredients to the bread pan in the order listed. Refer to Helpful Hints for Bread and Dough for measuring information. Place the bread pan in the Bread Maker.
2. Close the lid. Select the FAST BAKE™ program and press START.
3. When finished baking, remove bread pan from the Bread Maker. Invert and shake to remove the loaf. Allow loaf to cool standing upright on a wire rack before slicing.

## FAST BAKE™ PROGRAM HINTS

- ◆ Water temperature must be 110°-115°F/43°-46°C.
- ◆ Larger amounts of QUICK•RISE™, RapidRise™ or Bread Machine yeast must be used. They may be substituted in equal amount.
- ◆ The dough ball for the FAST BAKE™ program should be a very soft, sticky to the touch, loose ball with a smooth texture. Do not add extra flour.
- ◆ Check the dough ball at the beep, and if necessary, use a rubber spatula to push any flour or dough from the sides of the bread pan down into the dough ball.
- ◆ As a result of the increased temperatures during the rise and bake process, the loaf of bread produced from this program may have a dark crisp crust with a split on the top side of the loaf.

# FAST BAKE™ Breads

We suggest starting your FAST BAKE™ bread baking with this White Bread Recipe. Refer to Helpful Hints for Bread and Dough for measuring information. Follow each step carefully, noticing the water temperatures must be 110°-115°F/43°-46°C and that QUICK•RISE™, RapidRise or Bread Machine yeast must be used.

## White Bread

	2.0 LB. loaf
Water 110°-115°F/43°-46°C	1½ cups
Oil	6 TBL
Sugar	3 TBL
Salt	1½ tsp
Bread Flour	4 cups
RED STAR®	
QUICK•RISE™ Yeast	4 tsp
or	
Bread Machine Yeast	4 tsp

### Program: FAST BAKE™

1. Remove the bread pan from the Bread Maker. Attach the kneading blade onto the shaft. Make sure all ingredients, except water, are at room temperature.
2. Use a liquid measuring cup to measure the water (110°-115°F/43°-46°C) and pour into the bread pan.
3. Use a measuring spoon to measure the oil and add to the bread pan.
4. Use a measuring spoon to measure the sugar and salt; level off with the straight edge of a knife and add to the bread pan.
5. Lightly spoon bread flour into a dry measuring cup; level off with the straight edge of a knife and add to the bread pan. Smooth into all corners. Lightly tap pan on counter 3 times to settle all dry ingredients.
6. Carefully measure QUICK•RISE™ yeast with a measuring spoon; level off with the straight edge of a knife and add to the bread pan.
7. Place the bread pan into the Bread Maker. Push down on rim until it snaps into place. Close the lid.
8. Select FAST BAKE™ program, and press START.
9. About five minutes into the kneading process, check the dough ball. It should be sticky to the touch. At this time, push down any dough or flour that may be on the sides of the pan.
10. When the beeper sounds, the bread has finished baking.
11. Use oven mitts to carefully remove the bread pan.  
**CAUTION: THE OVEN CAVITY, BREAD PAN, KNEADING BLADE AND BREAD WILL BE VERY HOT. USE OVEN MITTS.**
12. Turn bread pan upside down and shake several times to release the bread. Do not use metal utensils inside the bread pan or machine. Remove the kneading blade and allow loaf to cool standing upright on wire rack approximately 20 minutes before cutting.
13. When the bread has completely cooled, approximately 1 hour, store in an air tight container.
14. UNPLUG UNIT BEFORE CLEANING. DO NOT IMMERSER THE BREAD PAN IN WATER, see CLEANING AND STORING.

## Egg Bread

	<b>2.0 LB. loaf</b>
Egg(s), room temperature plus enough Water 110°-115°F/43°-46°C to equal	3 1¼ cups + 2 TBL
Oil	¼ cup
Sugar	3 TBL
Salt	1½ tsp
Bread Flour	4 cups
RED STAR® QUICK•RISE™ Yeast	4 tsp
or Bread Machine Yeast	4 tsp

**Program: FAST BAKE™**

## Pesto Bread

	<b>2.0 LB. loaf</b>
Water 110°-115°F/43°-46°C	1¼ cups + 2 TBL
Pesto, room temperature	¼ cup
Dry milk	2 TBL
Sugar	2 TBL
Salt	1 tsp
Bread Flour	4 cups
RED STAR® QUICK•RISE™ Yeast	4 tsp
or Bread Machine Yeast	4 tsp

**Program: FAST BAKE™**

## Chevre-Cracked Pepper Bread

	<b>2.0 LB. loaf</b>
Water 110°-115°F/43°-46°C	1¼ cups + 2 TBL
Feta Cheese, room temperature	3 oz
Dry Milk	3 TBL
Salt	1 tsp
Sugar	3 TBL
Cracked Black Pepper	4 tsp
Bread Flour	4 cups
RED STAR® QUICK•RISE™ Yeast	4 tsp
or Bread Machine Yeast	4 tsp

**Program: FAST BAKE™**

## Potato Bread

**2.0 LB. loaf**

Water 115°-125°F/43°-51°C (warm)	1¾ cups
Oil	¼ cup
Instant Potatoes (buds or flakes)	⅔ cup
Salt	1½ tsp
Sugar	3 TBL
Bread Flour	4 cups
RED STAR®	
QUICK•RISE™ Yeast	4 tsp
or	
Bread Machine Yeast	4 tsp

**Program: FAST BAKE™**

## Cheese'n Onion Bread

**2.0 LB. loaf**

Water 115°-125°F/43°-51°C (warm)	1⅓ cups + 1 TBL
Salt	1 tsp
Sugar	2 TBL
Sharp Cheddar Cheese, shredded	¾ cup
Dried Onion	2 TBL
Bread Flour	4 cups
RED STAR®	
QUICK•RISE™ Yeast	4½ tsp
or	
Bread Machine Yeast	4½ tsp

**Program: FAST BAKE™**





## Italian Herb Bread

**2.0 LB. loaf**

Water 115°-125°F/43°-51°C (warm)	1½ cups + 2 TBL
Oil	6 TBL
Salt	1½ tsp
Sugar	3 TBL
Dry Milk	2 TBL
Italian Seasoning	2 TBL
Bread Flour	4 cups
RED STAR®	
QUICK•RISE™ Yeast	4½ tsp
or	
Bread Machine Yeast	4½ tsp

**Program: FAST BAKE™**

## Cranberry Orange Bread

**2.0 LB. loaf**

Water 115°-125°F/43°-51°C (warm)	1½ cups
Oil	3 TBL
Dried Orange Peel	1 TBL
Dried Cranberries	¾ cup
Salt	1½ tsp
Sugar	3 TBL
Dry Milk	2 TBL
Bread Flour	4 cups
RED STAR®	
QUICK•RISE™ Yeast	4½ tsp
or	
Bread Machine Yeast	4½ tsp

**Program: FAST BAKE™**

# Day Old Bread Recipes

## Breaded Pineapple

Chunked Pineapple	1 15-oz can
Cornstarch	2 TBL
Sugar	½ cup
Butter	¼ cup
White Bread, 1 inch cubes	2 cups

Drain pineapple, reserve juice, Add enough water to juice to equal 1 cup. Mix cornstarch and sugar, add juice and butter and heat until thick. Pour over pineapple and bread, toss lightly to mix. Bake at 350°F/177°C for 30 minutes.

## Bread Pudding

White Bread, 1 inch cubes	1½ cups
Vanilla Cook & Serve Pudding & Pie Filling	1 3-oz box
Cinnamon	1 tsp
Milk, liquid	2 cups

Mix all ingredients in a microwave-safe one quart casserole. Cook uncovered in microwave on high for 7 minutes or until boiling — stir occasionally during the last half of cooking. Or, bake in oven at 350°F/177°C for 30 minutes — stir halfway through cooking time. Serve warm or cold.

## Crunchy Bread Snacks

Bread, sliced ½ inch thick	8 slices
Butter, melted	¼ cup
Dry Seasoning Mix*	4 tsp

\*Use any **one** of the following: dried spaghetti sauce seasoning, any ranch dressing, Italian herb seasoning, garlic powder or garlic salt. Amounts may be adjusted to your taste.

Melt butter and seasoning. Place bread on baking container and lightly brush with butter mixture. Bake at 350°F/177°C for 10-15 minutes or until brown. Allow to cool. Break into bite size pieces.

# Quick Breads and Bake

Quick Breads and Cakes are made with baking powder and baking soda that are activated by moisture and heat. The batter is mixed only long enough to blend all the ingredients, then baked immediately.

Full size cake mixes (approximately 18 ounces) and quick bread mixes (approximately 15 ounces) works well using the QUICK BREAD program. Add ingredients listed on the package and the QUICK BREAD program will mix and bake the pre-packaged cake or quick bread.

It is suggested that all liquids should be 80°F/27°C (water, milk, eggs, oil, butter) and be placed in the bottom of the bread pan, dry ingredients on top. After loading the bread pan in the machine, select the QUICK BREAD program.

During the initial mixing of batter, dry ingredients may collect in the corners of the pan. It may be necessary to help the machine mix by using a rubber spatula along corners to avoid flour clumps.

When the cycle is complete, the machine will beep. Before removing pan from bread machine, test quick bread or cake for doneness by inserting a toothpick or cake tester into the top center. Remove the toothpick. If the cake is done, the toothpick will come out clean. However, if there is batter on the toothpick, set the machine on the BAKE setting to continue to bake additional time as needed. Check cake after 10 minute increments. Depending on size of quick bread or cake and moistness of the batter, 10-30 additional minutes may be necessary.

Note that the complete BAKE cycle is 60 minutes and the machine will indicate 1:00.

When baking is complete, remove the pan from the machine and allow the quick bread or cake to remain in the pan for 10 minutes to “set.” Quick bread or cakes are more fragile than yeast breads. They must set in the pan before unmolding to allow the steam to subside and the interior of the loaf to become more firm.

Remove the quick bread or cake from the pan and cool on a rack before slicing.

## Apple Walnut

	Regular	Large
Egg(s), room temperature	1	2
Milk 80°F/27°C	1 TBL	2 TBL
Oil	2 TBL	¼ cup
Sugar	½ cup	1 cup
Granny Smith Apples, peeled and grated	1 cup	2 cups
Walnuts, chopped	½ cup	1 cup
All-Purpose Flour	1½ cups	3 cups
Baking Soda	½ tsp	1 tsp
Baking Powder	¼ tsp	½ tsp
Salt	¼ tsp	½ tsp
Nutmeg	¼ tsp	½ tsp
Cinnamon	¼ tsp	½ tsp

**Program: QUICK BREAD**

## Banana Nut

	<b>Regular</b>	<b>Large</b>
Milk 80°F/27°C	½ cup	1 cup
Oil	2 TBL	¼ cup
Bananas, ripe and mashed	1 cup	2 cups
Eggs, room temperature	2	4
Sugar	¼ cup	½ cup
Dark Brown Sugar, packed	¼ cup	½ cup
Walnuts, chopped	½ cup	1 cup
All-Purpose Flour	1½ cups	3 cups
Baking Soda	1 tsp	2 tsp
Salt	1 tsp	2 tsp

**Program: QUICK BREAD**

## Corn

	<b>Large</b>
Milk 80°F/27°C	1 cup
Eggs, room temperature	4
Oil	½ cup
Sugar	¼ cup
Salt	1 tsp
All-Purpose Flour	2⅔ cups
Cornmeal	1 cup
Baking Powder	5 tsp

**Program: QUICK BREAD**

## Cranberry Nut

	<b>Large</b>
Milk 80°F/27°C	1 cup
Egg, room temperature	1
Oil	2 TBL
All-Purpose Flour	2½ cups
Sugar	¾ cup
Baking Powder	3½ tsp
Salt	1 tsp
Dried Cranberries, coarsely chopped	1 cup
Walnuts, chopped	1 cup

**Program: QUICK BREAD**



## Banana Chocolate Chip

	<b>Regular</b>
Bananas, mashed medium ripe	3
Butter or Margarine, melted	¼ cup
Egg, room temperature	1
Sour Milk	3 TBL or (2 TBL Milk + 1 TBL Vinegar)
All-Purpose Flour	2¼ cups
Sugar	½ cup
Baking Soda	1 tsp
Baking Powder	1 tsp
Salt	½ tsp
Nuts, chopped	½ - ¾ cup
Chocolate Chips	½ cup

**Program: QUICK BREAD**

## Zucchini

	<b>Large</b>
Zucchini, shredded	2 cups (about 2 to 3 medium)
Oil	½ cup
Eggs, room temperature	2
Vanilla	2 tsp
All-Purpose Flour	2 cups
Sugar	1 cup
Baking Soda	¾ tsp
Cinnamon	½ tsp
Baking Powder	¼ tsp
Walnuts, chopped	½ cup

**Program: QUICK BREAD**

## Nut Bread

	<b>Large</b>
Milk 80°F/27°C	1 cup
Eggs, room temperature	2
Oil	3 TBL
All-Purpose Flour	2¾ cups
Sugar	1 cup
Brown Sugar, packed	⅓ cup
Baking Powder	3½ tsp
Salt	1 tsp
Cinnamon	1 tsp
Nuts, chopped	1 cup

**Program: QUICK BREAD**

## Date Nut

	<b>Regular</b>
Orange Juice 80°F/27°C	$\frac{3}{4}$ cup
Egg, room temperature	1
Butter or Margarine, melted	2 TBL
All-Purpose Flour	2 $\frac{1}{2}$ cups
Sugar	$\frac{3}{4}$ cup
Baking Powder	2 tsp
Baking Soda	$\frac{1}{4}$ tsp
Salt	1 tsp
Dried Dates, chopped	1 cup
Almonds, slivered	$\frac{1}{2}$ cup

**Program: QUICK BREAD**

# Doughs . . . As Easy As 1 - 2 - 3

1. Add ingredients to the bread pan in the order listed. Refer to Helpful Hints for Bread and Dough for measuring information. Place the bread pan in the Bread Maker.
  2. Close the lid. Select DOUGH PROGRAM. Press START.
  3. Remove the dough from the bread pan when the beeper sounds. Follow shaping and baking instructions.
- ◆ If you allow the dough to remain in the Bread Maker after the cycle is complete, it may over rise and damage the machine.
  - ◆ Rising times for dough after it is shaped and placed in a baking pan will vary due to recipe, temperature and humidity level of your kitchen. The optimum temperature of the room for rising is 80°-85°F/27°-29°C. Rising is the most essential feature in bread making. After the dough comes out of the Bread Maker, the dough ferments and rises before punching and resting. The gluten becomes pliable and elastic with a soft, smooth quality. Fermentation conditions gluten, develops flavor and leavens the product.

Dough has doubled in bulk when an indentation remains after the tip of a finger is pressed lightly and quickly into the dough. If the indentation springs back, cover and let rise a few more minutes and check again. After punching down and dividing dough, cover and let rest 10 minutes. Resting allows the gluten to relax and makes handling easier. Then shape the dough as desired.

Sometimes a double rising is beneficial especially for whole grain or 100% whole wheat bread. Let the dough rise once, punch down, let rise again, punch down, let rest 10 minutes and shape.

## **Crust Treatments (use only with dough program)**

Always allow optimum rising of shaped dough. Use a pastry brush to apply glaze. Bake as directed.

**Egg Yolk Glaze** — For shiny golden crust, mix 1 slightly beaten egg or egg yolk with 1 tablespoon water or milk.

**Egg White Glaze** — For a shiny, chewy crust, mix 1 slightly beaten egg white with 1 tablespoon water.

## **Lightly Floured**

Sprinkle enough flour onto work area so that the dough can be handled without sticking.

## **Shaping Rolls**

**Cloverleaf Rolls** — Shape into 1/2 inch balls. Place 3 balls in each greased muffin tin and let rise until double in size.

**Crisscross Rolls** — Shape into balls. Combine two of the balls and roll into a 1/8 inch thick square. Cut strips 1/8 inch wide and place one strip across the top of each ball. Repeat this process, placing the second strip in the opposite direction across the top of each ball.

**Traditional Rolls** — Shape into balls. For “pull apart” rolls, place dough balls with sides touching in a baking pan. For “individual” rolls place dough balls 2 inches apart on a baking sheet.

## **Pan Sizes For Pull-Apart Rolls —**

For a 1 LB. (9 rolls) recipe, use an 8 x 8 inch baking pan.

For a 1.5 LB. (18 rolls) recipe, use two 8 x 8 inch baking pans.

For a 2 LB. (24 rolls) recipe, use a 9 x 13 inch baking pan.

## Dinner Roll Dough

	9 rolls	24 rolls
Egg, room temperature plus enough Water 80°F/27°C to equal	1 ¾ cup + 3 TBL	1 1½ cups + 2 TBL
Oil	2 TBL	¼ cup
Sugar	¼ cup	½ cup
Salt	¼ tsp	½ tsp
Bread Flour	2¼ cups	4¼ cups
RED STAR® Active Dry Yeast	2¼ tsp	3½ tsp
or		
RED STAR® QUICK•RISE™ Yeast	1½ tsp	2½ tsp
or		
Bread Machine Yeast	1½ tsp	2½ tsp

### Program: DOUGH

#### Method

1. Remove the bread pan from the Bread Maker. Attach the kneading blade onto the shaft. Make sure all ingredients, except water, are at room temperature.
2. Place whole uncracked eggs in a bowl of warm water for 15 minutes to bring to room temperature. To measure egg plus enough liquid to equal — after warming eggs, remove from shell and place in a liquid measuring cup. Slowly add warm (80°F/27°C/baby bottle temperature) liquid to measuring cup until it reaches the desired measurement.
3. Use a measuring spoon to measure the oil and add to the bread pan.
4. Use a measuring spoon to measure the sugar and salt; level off with the straight edge of a knife and add to the bread pan.
5. Lightly spoon bread flour into a dry measuring cup, level off with the straight edge of a knife and add to the bread pan.
6. Smooth into all corners. Lightly tap pan on counter 3 times to settle all dry ingredients.
7. Carefully measure yeast with a measuring spoon; level off with the straight edge of a knife and add to the bread pan.
8. Place the bread pan into the Bread Maker. Press down on rim until it snaps into place. Close lid.
9. Select DOUGH PROGRAM and press START.
10. At the beep during the kneading process, check the dough ball. It should be slightly tacky to the touch. At this time push down any dough or flour that may be on the sides of the pan.
11. When the beeper sounds, the dough is finished. Use oven mitts to carefully remove the bread pan.
12. Turn bread pan upside down and shake several times to remove the dough. Do not use metal utensils inside the bread pan or Bread Maker.
13. Place on a lightly floured surface. Divide into pieces and shape.
14. Place in a greased baking pan. Cover and let rise in a warm place for 1 hour or until double in size.
15. Bake at 350°F/177°C for 20-30 minutes, or until done.
16. UNPLUG UNIT BEFORE CLEANING. DO NOT IMMERSE THE BREAD PAN IN WATER, see CLEANING & STORING.





## Focaccia Bread Dough

	<b>1 loaf</b>
Water 80°F/27°C	1 cup
Olive Oil	⅓ cup
Sugar	2 tsp
Salt	1 tsp
Bread Flour	3 cups
RED STAR® Active Dry Yeast	1½ tsp
or	
RED STAR® QUICK•RISE™ Yeast	1 tsp
or	
Bread Machine Yeast	1 tsp

### Program: DOUGH

#### Add at the beep:

Dried Italian Seasoning	1 tsp
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#### Garlic-Cheese Topping

Olive Oil	¼ cup
Dried Oregano	1½ tsp
Garlic, coarsely chopped	⅓ cup
Parmesan Cheese, grated	⅓ cup
Salt	¼ tsp

#### Greek Style Topping

Olive Oil	¼ cup
Onion, thin sliced	1 cup
Dried Oregano	1½ tsp
Feta Cheese, crumbled	⅓ cup
Black Olives, sliced and drained	¼ cup
Salt	¼ tsp

### Method

1. With oiled hands, evenly press dough into a greased 9 x 13 inch pan. Using your fingertips, make indentations in the dough.
2. Cover and let rise in a warm place for 30 minutes or until almost double in size. While the dough is rising, select the topping and prepare.
3. In a skillet, heat olive oil.  
For garlic-cheese topping — stir in oregano and garlic then immediately remove from heat.  
For Greek topping — add onions and cook until onions are soft but not brown, approximately 5 minutes.
4. Use fingers to press dimples into dough again. Spoon topping mixture evenly over dough. Sprinkle with remaining ingredients.
5. Bake at 400°F/205°C for 20 minutes or until done.

## Wheat Dinner Roll Dough

	9 rolls	24 rolls
Water 80°F/27°C	¾ cup	1½ cups
Oil	1 TBL	2 TBL
Brown Sugar	2 TBL	¼ cup
Salt	½ tsp	1 tsp
Dry Milk	1 TBL	2 TBL
Bread Flour	1¼ cups	2½ cups
Whole Wheat Flour	1 cup	2 cups
RED STAR® Active Dry Yeast	1½ tsp	3 tsp
or		
RED STAR® QUICK•RISE™ Yeast	1 tsp	1¼ tsp
or		
Bread Machine Yeast	1 tsp	1¼ tsp

**Program: DOUGH**

### Method

1. Place on a lightly floured surface. Divide into pieces and shape.
2. Place in a greased baking pan. Cover and let rise in a warm place for 1 hour or until double in size.
3. Bake at 350°F/177°C for 25-30 minutes, or until done.

## Buttermilk Roll Dough

	9 rolls	18 rolls
Cultured Buttermilk, liquid 80°F/27°C	1 cup	1½ cups
Oil	3 TBL	¼ cup
Honey	1½ TBL	2 TBL
Salt	1 tsp	1½ tsp
Bread Flour	¾ cup	1¼ cups
Whole Wheat Flour	1½ cups	2 cups
Wheat Germ	½ cup	½ cup
Baking Soda	¼ tsp	¼ tsp
RED STAR® Active Dry Yeast	1¼ tsp	2 tsp
or		
RED STAR® QUICK•RISE™ Yeast	1¼ tsp	1½ tsp
or		
Bread Machine Yeast	1¼ tsp	1½ tsp

**Program: DOUGH**

### Topping

Butter, melted	2 TBL	3 TBL
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### Method

1. Place on a lightly floured surface. Divide into pieces and shape.
2. Place in a greased baking pan. Cover and let rise in a warm place for 1 hour or until double in size. Brush with melted butter.
3. Bake at 350°F/177°C for 15-20 minutes, or until done.

## French Bread Dough

(Italian Loaf, French Rolls and French Twists)

	9 rolls
Water 80°F/27°C	1¼ cups
Sugar	1 TBL
Salt	1 tsp
Bread Flour	3½ cups
RED STAR® Active Dry Yeast	1 TBL
or	
RED STAR® QUICK•RISE™ Yeast	2 tsp
or	
Bread Machine Yeast	2 tsp

### Program: DOUGH

#### Glaze

Water	2 TBL
Salt	½ tsp

#### Method

1. Place on a lightly floured surface. Roll into a 12 x 18 rectangle. Starting with the longest side, roll up tightly, pressing the seams to seal and tapering each end.
2. Place the loaf on a greased baking sheet, cover and let rise in a warm place for 40 minutes or until double in size.
3. With a knife, cut three diagonal slashes across top of the loaf. Combine the glaze ingredients; brush the loaf.
4. Bake at 400°F/205°C for 20 to 25 minutes, or until done.

#### Variations

##### ITALIAN LOAF

#### Method

1. Use recipe above. Place on a lightly floured surface and shape the dough into one large round ball.
2. Place the loaf on a greased baking sheet, cover and let rise in a warm place for 40 minutes or until double in size.
3. With a knife, cut three diagonal slashes across top of the loaf. Combine the glaze ingredients; brush over loaf. Sprinkle loaf with sesame seeds, poppy seeds, caraway seeds or cracked wheat.
4. Bake at 400°F/205°C for 20 to 25 minutes or until done.

##### FRENCH ROLLS

#### Method

1. Use recipe above. Place on a lightly floured surface and divide dough into 12 pieces and shape into a ball. Pinch the ends of each roll and taper slightly.
2. Place the loaves on a greased baking sheet, cover and let rise in a warm place for 40 minutes or until double in size.
3. With a knife, cut diagonal slashes across top of the loaf. Combine the glaze ingredients; brush over loaves.
4. Bake at 400°F/205°C for 15 to 20 minutes or until done.

##### FRENCH TWISTS

#### Method

1. Use recipe above. Place on a lightly floured surface and divide dough into 18 pieces. Roll into 14 inch ropes.
2. Fold each rope in half and twist, starting at fold.
3. Place on greased baking sheet and brush with 1/3 cup of melted butter. Cover and let rise in a warm place until double in size.
4. Brush with glaze.
5. Bake at 400°F/205°C for 12 to 15 minutes or until done.

## Cheezy Garlic Roll Dough

	9 rolls	24 rolls
Egg, room temperature plus enough Water 80°F/27°C to equal	1	1
Oil	1 cup	1⅓ cups
Sugar	2 TBL	3 TBL
Salt	⅓ cup	½ cup
Bread Flour	1 tsp	1½ tsp
RED STAR® Active Dry Yeast	3½ cups	4½ cups
or	1¼ tsp	2 tsp
RED STAR® QUICK•RISE™ Yeast	1 tsp	1¼ tsp
or		
Bread Machine Yeast	1 tsp	1¼ tsp

### Program: DOUGH

#### Topping

Parmesan Cheese	⅓ cup	⅔ cup
Garlic, minced	1½ TBL	2 TBL
Butter, melted	3 TBL	¼ cup

#### Method

1. Place on a lightly floured surface. Divide into pieces and shape.
2. Combine cheese and garlic. Dip pieces in melted butter and then in cheese-garlic mixture. Place coated side up in a greased baking pan, drizzle any remaining topping over rolls.
3. Cover and let rise in a warm place 1 hour or until double in size.
4. Bake at 325°F/163°C for 35-40 minutes, or until done.

## Pita Pocket Dough

	20 pita pockets
Water 80°F/27°C	1⅓ cups
Olive Oil	8 tsp
Sugar	4 tsp
Salt	1¼ tsp
Bread Flour	2 cups
Whole Wheat Flour	1⅓ cups
RED STAR® Active Dry Yeast	2½ tsp
or	
RED STAR® QUICK•RISE™ Yeast	1¼ tsp
or	
Bread Machine Yeast	1¼ tsp

### Program: DOUGH

#### Method

1. Place on a lightly floured surface. Divide into 10 pieces and shape each piece into a smooth ball.
2. Place 5 balls on a large baking sheet. Place the remaining five balls on another baking sheet. Let rise about 20 minutes. With fingertips flatten each ball into a 6 inch circle.
3. Bake at 500°F/260°C for 5 minutes until puffed and tops begin to brown.
4. Cut each in half to form 2 pockets.



## Refreshing Roll Dough

	18 rolls	24 rolls
Water 80°F/27°C	1 cup	1½ cups
Oil	¼ cup	⅓ cup
Brown Sugar	⅓ cup	½ cup
Salt	1 tsp	1½ tsp
Bread Flour	3½ cups	4½ cups
RED STAR® Active Dry Yeast	1½ tsp	2 tsp
or		
RED STAR® QUICK•RISE™ Yeast	1 tsp	1¼ tsp
or		
Bread Machine Yeast	1 tsp	1¼ tsp

### Program: DOUGH

#### Topping

Orange Peel, grated	2 TBL	¼ cup
Sugar	½ cup	¾ cup
Butter, melted	½ cup	¾ cup

#### Method

1. Place on a lightly floured surface. Divide into pieces and shape.
2. Combine orange peel and sugar. Dip pieces in melted butter and then in orange peel-sugar mixture.
3. Place coated side up in greased baking pan. Drizzle any remaining topping over rolls. Cover and let rise in a warm place 1 hour or until double in size.
4. Bake at 350°F/177°C for 20-30 minutes, or until done. Serve warm.

## Challah Bread Dough

	<b>regular</b>	<b>large</b>
Egg(s), room temperature plus enough Water 80°F/27°C to equal	1 ¾ cup	2 1½ cups
Oil	2 TBL	¼ cup
Sugar	1½ TBL	2 TBL
Salt	1 tsp	2 tsp
Bread Flour	2 cups	4½ cups
RED STAR® Active Dry Yeast	1 tsp	2 tsp
or		
RED STAR® QUICK•RISE™ Yeast	¾ tsp	1¼ tsp
or		
Bread Machine Yeast	¾ tsp	1¼ tsp

### **Program: DOUGH**

#### **Glaze**

Egg Yolk(s), beaten	1	2
Water	1 TBL	1 TBL

#### **Topping**

Poppy Seeds	1 tsp	1½ TBL
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### Method

1. Place on a lightly floured surface. Divide into thirds, making 3 (10 inch long for regular, 13 inch long for large) ropes with tapered ends. Pinch ropes together at one end, braid together. Pinch together at other end and secure braid.
2. Transfer braided dough to greased baking sheet; cover and let rise in a warm place for 1 hour or until double in size.
3. Combine glaze ingredients and brush onto braid. Sprinkle with poppy seeds and bake at 350°F/177°C for 25 minutes, or until done.



## Whole Wheat Pizza Crust Dough

### 1 thick or 2 thin crusts

Water 80°F/27°C	1 cup
Oil	2 TBL
Sugar	1 TBL
Salt	1 tsp
Whole Wheat Flour	1 cup
Bread Flour	1½ cups
RED STAR® Active Dry Yeast	2¼ tsp
or	
RED STAR® QUICK•RISE™ Yeast	1½ tsp
or	
Bread Machine Yeast	1½ tsp

### Program: DOUGH

#### Method

1. Place on a lightly floured surface. Divide in half and press onto a 12 inch pizza pan, raising edges. Sprinkle each pan with 1 tablespoon of cornmeal if desired. Generously prick dough with a fork. For one 12 inch thick crust do not divide.
2. Bake 400°F/205°C for 10-12 minutes or until edges of crust begin to turn a light golden brown. Remove, add toppings and return to oven to bake an additional 15-20 minutes.

## Pizza Crust Dough

### 1 thick or 2 thin crusts      2 thick or 4 thin crusts

Water 80°F/27°C	¾ cup	1½ cups + 3 TBL
Oil	1 TBL	2 TBL
Sugar	1 TBL	2 TBL
Salt	½ tsp	1 tsp
Dry Milk	1 TBL	2 TBL
Bread Flour	2¼ cups	4½ cups
RED STAR® Active Dry Yeast	1 tsp	2 tsp
or		
RED STAR® QUICK•RISE™ Yeast	¾ tsp	1¼ tsp
or		
Bread Machine Yeast	¾ tsp	1¼ tsp

### Program: DOUGH

#### Method

1. Place on a lightly floured surface. Divide and press onto a 12 inch pizza pan, raising edges.
2. Spread pizza sauce over the dough and sprinkle with toppings.
3. Bake 425°F/218°C for 20 minutes or until crust is golden brown around edges.

## Bagel Dough

	8 bagels
Water 80°F/27°C	1 cup
Sugar	1½ TBL
Salt	1 tsp
Bread Flour	3 cups
RED STAR® Active Dry Yeast	2¼ tsp
or	
RED STAR® QUICK•RISE™ Yeast	1½ tsp
or	
Bread Machine Yeast	1½ tsp

### Program: DOUGH

#### Glaze

Egg, beaten	1
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#### Toppings (optional)

Sesame Seeds, Poppy Seeds, Cracked Wheat, Wheat Flakes or Dried Onion Flakes

## Banana Wheat Bagel Dough

	12 bagels
Egg, room temperature plus enough Water 80°F/27°C to equal	1 1 cup
Oil	2 TBL
Honey	1 TBL
Salt	1½ tsp
Banana, mashed	½ cup
Whole Wheat Flour	2½ cups
Bread Flour	1 cup
RED STAR® Active Dry Yeast	2¼ tsp
or	
RED STAR® QUICK•RISE™ Yeast	1½ tsp
or	
Bread Machine Yeast	1½ tsp

### Program: DOUGH

#### Glaze

Egg White, beaten	1
Water	1 TBL

#### Toppings (optional)

Poppy Seeds, Sesame Seeds

### Bagel Recipes Method

1. Place on a lightly floured surface. Divide into pieces. Roll each in a small ball, making a hole in the center of each with thumbs. Gently pull to make a one-inch hole.
2. Place on a greased baking sheet. Cover and let rise in a warm place for 30 minutes or until double in size.
3. In a 3-quart sauce pan, bring to a boil 2 quarts water and 2 tablespoons sugar. Place a few bagels at a time in boiling water. Simmer 3 minutes turning once. Remove with slotted spoon and put back on greased baking sheet.
4. Brush with egg and sprinkle with choice of toppings. Bake at 400°F/205°C for 20-25 minutes or until done; cool on a wire rack.





## Almond-Cherry Coffee Cake Dough

		1 coffee cake
Water 80°F/27°C		1 cup
Oil		1 TBL
Sugar		1½ TBL
Salt		¼ tsp
Dry Milk		1 TBL
Bread Flour		¾ cups
RED STAR® Active Dry Yeast		1½ tsp
or		
RED STAR® QUICK•RISE™ Yeast		1 tsp
or		
Bread Machine Yeast		1 tsp

### Program: DOUGH

#### Filling

Cream Cheese, room temperature	8 oz
Sugar	2 TBL
Maraschino Cherries, chopped	½ cup
Milk, liquid	1 TBL
Almond Extract	½ tsp

#### Glaze

Powdered Sugar	½ cup
Sour Cream	1 TBL
Milk, liquid	1-2 TBL
Sliced Almonds, to decorate	2 TBL
Maraschino Cherries, quartered, to decorate	2 TBL

### Method

1. Place on a lightly floured surface. Roll into a 5 x 10 inch rectangle. Combine filling ingredients and spread over dough within ½ inch of edges. Starting with longest side, roll dough up tightly, pressing edges to seal.
2. Place roll, seam-side down, on a greased baking sheet and join the ends to form a ring; pinch to seal. With a knife, make cuts 1½ inches apart from the outside edge to within one inch of the inside edge. Turn each section on its side so filling shows.
3. Cover and let rise in a warm place 1 hour or until almost double in size.
4. Uncover and bake at 375°F/190°C for 20-25 minutes or until done.
5. Combine the first three glaze ingredients, adding only enough milk for drizzling consistency. Drizzle over the warm coffee cake. Decorate with almonds and cherries. Serve warm.

## Cinnamon Roll Dough

	18 Rolls	24 Rolls
Egg, room temperature plus enough Water 80°F/27°C to equal	1 1 cup	1 1½ cups
Oil	¼ cup	⅓ cup
Sugar	⅓ cup	½ cup
Salt	1 tsp	1½ tsp
Bread Flour	3½ cups	4½ cups
RED STAR® Active Dry Yeast	1½ tsp	2 tsp
or		
RED STAR® QUICK•RISE™ Yeast	1 tsp	¼ tsp
or		
Bread Machine Yeast	1 tsp	¼ tsp

### Program: DOUGH

#### Add at the beep:

Walnuts, chopped (optional)	½ cup	¾ cup
Raisins (optional)	½ cup	¾ cup

#### Filling

Butter, softened	⅓ cup	½ cup
Sugar	⅓ cup	½ cup
Cinnamon	2 TBL	3 TBL

#### Glaze

Powdered Sugar	½ cup	¾ cup
Milk, liquid	3 TBL	¼ cup
Vanilla	¼ tsp	½ tsp

### Method

1. Place on a lightly floured surface, roll dough in a 12 x 18 inch rectangle for 18 rolls, (12 x 24 inch rectangle for 24 rolls) and spread with butter. Combine remaining filling ingredients and sprinkle over butter. Roll up tightly, jelly-roll style, starting with the longest side and cut into one inch slices.
2. Place in greased baking pans and let stand in a warm place for 1 hour or until double in size.
3. Bake at 350°F/177°C for 25-30 minutes or until done.
4. Mix glaze ingredients until smooth and drizzle over top.

## Sticky Breakfast Roll Dough

	18 Rolls
Egg(s), room temperature plus enough Water 80°F/27°C to equal	1 1 cup + 2 TBL
Oil	¼ cup
Sugar	⅓ cup
Salt	1 tsp
Bread Flour	3½ cups
RED STAR® Active Dry Yeast	1½ tsp
or	
RED STAR® QUICK•RISE™ Yeast	1 tsp
or	
Bread Machine Yeast	1 tsp

### Program: DOUGH

#### Add at the beep:

Walnuts or Pecans, chopped	½ cup
----------------------------	-------

#### Filling

Butter, softened	½ cup
Sugar	⅓ cup
Cinnamon	1 TBL

#### Topping

Butter, melted	¾ cup
Brown Sugar	¾ cup

### Method

1. Place on a lightly floured surface, roll dough into a 12 x 18 inch rectangle for 18 rolls and spread with butter. Combine remaining filling ingredients and sprinkle over dough. Roll up tightly, jelly-roll style, starting with the longest side and cut into one inch slices.
2. Combine topping mixture and spread into baking pan. place slices on mixture and let rise in a warm place for 1 hour or until double in size.
3. Bake at 350°F/177°C for 35 minutes or until done. Invert onto a heat-proof tray.

## Soft Pretzel Dough

	<b>16 pretzels</b>
Water 80°F/27°C	1¼ cups
Egg Yolk, room temperature	1
Oil	1 TBL
Sugar	2 TBL
Salt	1 tsp
White Pepper	⅛ tsp
Bread Flour	3½ cups
RED STAR® Active Dry Yeast	1 TBL
or	
RED STAR® QUICK•RISE™ Yeast	2 tsp
or	
Bread Machine Yeast	2 tsp

### Program: DOUGH

#### Glaze

Egg White	1
Water	1 TBL

#### Toppings (optional)

Kosher Salt	1 TBL
Sesame Seeds	1 TBL

#### Method

1. Place dough on a lightly floured surface and cut into pieces. Roll each piece into a 16 inch rope. Cross the ends of the rope to make a loop; twist the crossed ends once and fold across the loop.
2. Place on a greased baking sheet 1½ inches apart. Brush with glaze and sprinkle with topping. Let rise until double in size, about 30 minutes. Bake at 375°F/190°C for 15-20 minutes or until done.

#### Variation

### PEPPERONI PRETZEL DOUGH

#### Method

1. Add 1 cup thin sliced pepperoni and 2 tablespoons Parmesan cheese to dough ingredients.
2. Follow method above for completion.

## Creamed Soup Bread Bowl Dough

	4 bowls
Eggs, room temperature plus enough Water 80°F/27°C to equal	2 1 cup + 5 TBL
Oil	2 TBL
Honey	¼ cup
Dry Milk	3 TBL
Salt	2 tsp
Bread Flour	2¼ cups
Whole Wheat Flour	1 cup
Rye Flour	1 cup
Caraway Seeds	3 TBL
Dehydrated Onions	¼ cup
RED STAR® Active Dry Yeast	2¼ tsp
or	
RED STAR® QUICK•RISE™ Yeast	1¼ tsp
or	
Bread Machine Yeast	1¼ tsp

### Program: DOUGH

Note: Any 2 pound bread or dough recipe may be used; mix on dough program.

### Method

1. Place dough on a lightly floured surface and divide into 4 equal pieces. Shape into 4 smooth round balls and place on a greased baking sheet.
2. Cover and let rise in a warm place for 1 hour or until double in size.
3. Bake at 350°F/177°C for 25-30 minutes or until done. Allow to cool completely on a wire rack.
4. With a serrated knife, remove the top 1 inch of each bread bowl. Remove the center, leaving a shell of ½ inch on sides and bottom.
5. Fill with approximately 1 cup of creamed soup (non-creamed soup will soak through the bread bowl too easily.) Cut removed bread into 1 inch pieces and serve with soup.

## Party Dip Bread Bowl Dough

	<b>1 bowl</b>
Water 80°F/27°C	1¼ cups
Sugar	1 TBL
Salt	1 tsp
Bread Flour	3⅓ cups
RED STAR® Active Dry Yeast	1 TBL
or	
RED STAR® QUICK•RISE™ Yeast	2 tsp
or	
Bread Machine Yeast	2 tsp

### Program: DOUGH

Note: Any 1.5 pound bread or dough recipe may be used; mix on dough program.

### Method

1. Place dough on a lightly floured surface. Shape into a large smooth round ball and place on a greased baking sheet.
2. Cover and let rise in a warm place for 1 hour or until double in size.
3. Bake at 350°F/177°C for 30-40 minutes or until done. Allow to cool completely on a wire rack.
4. With a serrated knife, remove the top 1-2 inches of the bowl. Remove the center, leaving a shell of ½ inch on sides and bottom.
5. Fill with 3 cups of dip. Cut removed bread into 1 inch pieces and serve with dip.

## Shredded Beef Dip

Dried beef, chopped	5 oz
Cream Cheese, softened	2-8 oz pkg.
Sour Cream	½ cup
Green Onions, chopped	6
Accent® Seasoning	2½ tsp
Worcestershire® Sauce	to taste

Mix and chill before serving.

Makes 3 cups.

## Shrimp Dip

Canned Shrimp, drained and mashed	2 small cans
Cream Cheese, softened	8 oz pkg
Mayonnaise	1 cup
Green Onions, chopped	3

Mix and chill before serving.

Makes 3 cups.

# Cleaning & Storing

ALWAYS UNPLUG THE UNIT AND ALLOW TO COOL COMPLETELY BEFORE CLEANING. CAREFULLY UNPACK THE BREAD MAKER AND REMOVE ALL PACKAGING MATERIALS.

**Any service requiring disassembly, other than the cleaning described below, must be performed by an authorized service center. Unauthorized service will void your warranty.**

## Cleaning

### CLEAN-UP OF BREAD MAKER

1. Unplug and allow to cool before cleaning.
2. Remove bread pan from inside the Bread Maker.
3. Clean exterior of Bread Maker with a damp cloth and plastic scouring pad if necessary. Do not rub too hard as the surface may be scratched.
4. Remove any flour, bread crumbs or other food from the inside of the oven cavity using a damp sponge, cloth or a small portable vacuum cleaner. A plastic scouring pad may be used if necessary. Do not rub too hard as the surface may be scratched.
5. To clean the glass in the lid, use a glass cleaner or mild detergent and a damp cloth or plastic scouring pad. Do not use an abrasive cleaner or pad as they might scratch the glass.
6. Rinse with a damp cloth and dry thoroughly.

### CLEAN-UP FOR OVER-RISING

1. If the bread should over-rise and hit the cover, extra cleaning will be necessary. Unplug the Bread Maker and gently remove cover. Using a nylon spatula or wooden utensil, scrape all loose dough from inside the cover. Then wash the cover in warm, soapy water.
2. Move Bread Maker to countertop next to kitchen sink; place on backside. You may want to place it on a towel to avoid scratching it. Use a pastry brush to “sweep” crumbs from inside the Bread Maker and around the hinges. Wipe inside of Bread Maker with a damp cloth.
3. Using a wet dishcloth or sponge, soak all remaining dry or burned-on dough to loosen. Use a plastic scrub pad to remove any stubborn spots. Do not use abrasive cleaners or metal scouring pad which could damage the finish. Rinse well with a damp dishcloth or sponge and dry thoroughly. If any water has accumulated in the vent of the cover, wipe with a dishcloth or sponge to prevent it from running down the inside or outside of the Bread Maker when you stand the unit upright. Carefully insert cover tabs into the slots and snap into place.

### CLEAN-UP OF BREAD PAN AND KNEADING BLADE

DO NOT IMMERSE BREAD PAN OR WASH IN DISHWASHER

1. Allow to cool before cleaning.
2. Fill with hot soapy water and remove kneading blade. If necessary to remove the kneading blade from the bread pan, allow the soapy water to remain in the pan for up to 30 minutes (longer times may damage the non-stick surface). It is not necessary to remove the kneading blade for cleaning. However, if you wish to, it is necessary to do so after each use or it will become increasingly difficult to release.
3. Wash bread pan and kneading blade with a nylon bristle brush. Do not use steel wool, abrasive cleaners, or metal utensils on the bread pan or kneading blade as they will damage the non-stick surface. Normal wear is to be expected. The non-stick may discolor over time and in no way affects performance.

### STORING

- ◆ All removable parts should be thoroughly cleaned and dried.
- ◆ Store with lid closed and kneading blade inside bread pan.




# Before Calling For Service

## Questions and Answers

Questions	Answers
<b>1</b> Why does the height and shape of bread differ in each loaf?	The height and shape of bread may differ depending on the ingredients, room temperature and length of the timer cycle. Also accurate measurement of ingredients is essential to make delicious bread.
<b>2</b> The bread has an unusual aroma. Why?	Stale ingredients or too much yeast may have been used. Always use fresh ingredients. Accurate measurements are essential to make delicious bread.
<b>3</b> The kneading blade comes out with the bread.	This may happen as the kneading blade is detachable. Use a non-metal utensil to remove it. <b>Caution:</b> The kneading blade will be hot.
<b>4</b> The baked loaf of bread has a floured corner.	Sometimes flour in the corner of the pan may not have been completely kneaded into the dough. Scrape the flour off the loaf with a spatula.
<b>5</b> Why can the timer not be set for more than 13 hours?	Longer delay times could alter the baking results.
<b>6</b> Can ingredients be halved or doubled?	No. If there is too little in the pan, the kneading blade cannot knead well enough. If there is too much, bread swells out of the pan.
<b>7</b> Can fresh milk be used in place of dry milk?	Yes, for all programs except FAST BAKE™. Be sure to deduct the same measurement of water to equal liquid substitution (warm to 80°F/27°C). Fresh milk is not recommended when using the timer, because it may spoil while setting in the pan.
<b>8</b> Why is the display flashing E00 or E01?	The bread machine cavity needs to cool down before making the next loaf of bread.



# Check List

BAKING RESULTS:		Bread maker does not operate/ ingredients not mixing	Smoke emitted from steam vent/ burning smell	Sides of bread collapse/ bottom is damp	Bread rises too much/ coarse texture	Bread falls/ coarse texture	Short & dense texture	Slices uneven & sticky
								
<b>OPERATIONAL ERRORS</b>	1. Unplugged/power outage	<input type="radio"/>						
	2. Display signal reads E00 or E01	<input type="radio"/>						
	3. Ingredients spilled on heating element		<input type="radio"/>					
	4. Top lid was open during baking						<input type="radio"/>	
	5. Bread left in bread pan too long after program			<input type="radio"/>				
	6. Bread sliced just after baking (steam was not allowed to escape)							<input type="radio"/>
	7. Kneading blade not installed	<input type="radio"/>						
<b>MEASUREMENT ERRORS</b>	Water	8. Not enough					<input type="radio"/>	
		9. Too much			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
	Flour	10. Not enough			<input type="radio"/>		<input type="radio"/>	
		11. Too much						<input type="radio"/>
	Yeast	12. No yeast						<input type="radio"/>
		13. Not enough						<input type="radio"/>
	14. Too much				<input type="radio"/>	<input type="radio"/>		
<b>INGREDIENT PROBLEMS</b>	15. No sugar, molasses or honey						<input type="radio"/>	
	16. Ingredients used other than recommended				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
	Flour	17. Wrong type of flour used					<input type="radio"/>	
	Yeast	18. Yeast touched water before kneading						<input type="radio"/>
		19. Old yeast used						<input type="radio"/>
20. Temperature of water either too hot or too cold							<input type="radio"/>	

## Suggestions

The following suggestions have a corresponding number found on the check list. Be sure to read both.

1. Plug into 120 V ~ 60 Hz outlet. Refer to power outage instructions. PROGRAM was not selected. Push START/STOP to clear display after last program.
2. Open lid, remove bread pan and allow to cool.
3. Wait until program is complete; unplug, allow to cool and clean.
4. Only open lid during kneading process to check dough ball or to add ingredients.
5. Remove bread as soon as program is done and place on wire rack.
6. Allow to cool approximately 20 minutes.
7. Put kneading blade on the shaft of bread pan.
- 8-11. Check the dough ball at the beep.  
Dough should be round, smooth-textured, soft and slightly tacky to the touch. (FAST BAKE™ dough ball will be sticky to the touch.)  
If more like a batter, add 1 TBL flour. Allow to mix; add more if necessary.  
If too dry, add 1 tsp water. Allow to absorb; add more if necessary.
12. Follow recipe.
13. Increase by 1/4 tsp.
14. Decrease by 1/4 tsp.
15. Artificial sugar substitutes not recommended.
16. Follow recipe or substitution recommendations.
17. Flours cannot be substituted.
18. Place yeast on top of flour away from liquids.
19. Make sure yeast is fresh and room temperature.
20. Water should be 80°F/27°C for all courses except FAST BAKE™ which should be 110°-115°F/43°-46°C.



# Display Information

Always use the Bread Maker in a room that is free of drafts and is at least 55°F/13°C, but not warmer than 90°F/32°C. Do not use Bread Maker in an unheated garage, outdoors, near a heat vent, or in direct sunlight.

Generally the display window will tell you what is happening with your Bread Maker. Here are some points to consider.

Messages	Reason	Solution
0:00 (Colon flashing)	Cycle is complete. Keep Warm is engaged.	Press Start/Stop button to cancel.
E00 or E01 signal beeping	Unit is too cold (Below 59°F) Unit is too hot	Press Start/Stop button to cancel. Open cover, remove bread pan and allow unit to cool with cover open or place Bread Maker in a warm room and allow to warm up. If display still shows E00 or E01 after cooling, completely send Bread Maker into Salton, Inc. for repair or replacement.
EEE signal beeping (Below 59F)	Room temperature is too low.	Press Start/Stop button to cancel.
Display Blank	Power has been interrupted.	Unplug unit and plug back into outlet. Unit must be reset.
EEE, HHH, E00 signal beeping	Short circuit of sensor	Send Bread Maker into Salton, Inc. for repair or replacement.

# Specifications

Power Supply		120 V ~ 60 Hz
Power Consumption	Heater	560W
	Kneading Motor	50W
Dimension (WxDxH)		12.6"x11.4"x11.6"
Weight		Approx. 9.5 LB.

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## LIMITED ONE YEAR WARRANTY

**Warranty:** This Toastmaster® product is warranted to be free from defects in materials or workmanship for a period of (1) year from the original purchase date. This product warranty covers only the original consumer purchaser of the product.

**Warranty Coverage:** This warranty is void if the product has been damaged by accident in shipment, unreasonable use, misuse, neglect, improper service, commercial use, repairs by unauthorized personnel, normal wear and tear, improper assembly, installation or maintenance abuse or other causes not arising out of defects in materials or workmanship. This warranty is effective only if the product is purchased and operated in the USA, and does not extend to any units which have been used in violation of written instructions furnished with the product or to units which have been altered or modified or to damage to products or parts thereof which have had the serial number removed, altered, defaced or rendered illegible.

**Implied Warranties:** ANY IMPLIED WARRANTIES WHICH THE PURCHASER MAY HAVE ARE LIMITED IN DURATION TO ONE (1) YEAR FROM THE DATE OF PURCHASE. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you.

**Warranty Performance:** During the above one-year warranty period, a product with a defect will be either repaired or replaced with a reconditioned comparable model (at our option) when the product is returned to the Repair Center, or the purchase price refunded. The repaired or replacement product will be in warranty for the balance of the one-year warranty period and an additional one-month period. No charge will be made for such repair or replacement.

**Service and Repair:** Should the appliance malfunction, you should first call toll-free 1 (800) 947-3744 between the hours of 9:00 am and 5:00 pm Central Standard Time and ask for CONSUMER SERVICE stating that you are a consumer with a problem. Please refer to model number TBR20H when you call.

**In-Warranty Service (USA):** For an appliance covered under the warranty period, no charge is made for service or postage. Call for return authorization (1 800 947-3744).

**Out-of Warranty Service:** A flat rate charge by model is made for out-of-warranty service. Include \$15.00 (U.S.) for return shipping and handling. We will notify you by mail of the amount of the charge for service and require you to pay in advance for the repair or replacement.

**For Products Purchased in the USA, but Used in Canada:** You may return the product insured, packaged with sufficient protection, and postage and insurance prepaid to the USA address listed below. Please note that all customs duty / brokerage fees, if any, must be paid by you and we will require you to pay the cost of customs duty / brokerage fees to us in advance of our performing any service.

**Risk During Shipment:** We cannot assume responsibility for loss or damage during incoming shipment. For your protection, carefully package the product for shipment and insure it with the carrier. Be sure to enclose the following items with your appliance: any accessories related to your problem, your full return address and daytime phone number, a note describing the problem you experienced, a copy of your sales receipt or other proof of purchase to determine warranty status. C.O.D. shipments cannot be accepted.

**To return the appliance, ship to:**

Salton Inc.  
Attn: Repair Center  
708 South Missouri Street  
Macon, MO 63552

Email: [consumer\\_relations@toastmaster.com](mailto:consumer_relations@toastmaster.com)  
[www.Toastmaster.com](http://www.Toastmaster.com)

**To contact us, please write to or call:**

Salton Inc.  
P.O. Box 6916  
Columbia, MO 65205-6916  
1-800-947-3744

**Limitation of Remedies:** No representative or person is authorized to assume for us any other liability in connection with the sale of our products. There shall be no claims for defects or failure of performance or product failure under any theory of tort, contract or commercial law including, but not limited to negligence, gross negligence, strict liability, breach of warranty and breach of contract. Repair, replacement or refund shall be the sole remedy of the purchaser under this warranty, and in no event shall we be liable for any incidental or consequential damages, losses or expenses. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

**Legal Rights:** This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

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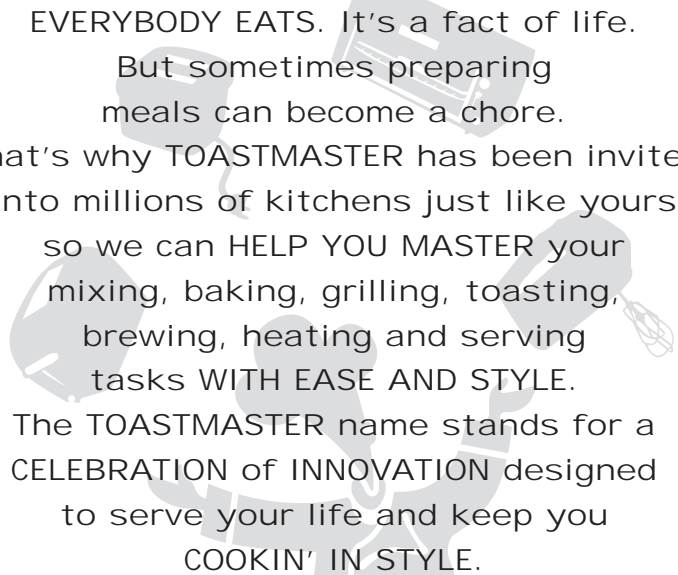
## Keep Dated Sales Receipt for Warranty Service.

Keep this booklet. Record the following for reference:

Date purchased \_\_\_\_\_

Model number \_\_\_\_\_

Date code (stamped on bottom) \_\_\_\_\_



EVERYBODY EATS. It's a fact of life.  
But sometimes preparing  
meals can become a chore.  
That's why TOASTMASTER has been invited  
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- 2 Pound Bread Maker
- Fast Bake™ Program for fresh bread in under 1 hour
- Bread programs including Whole Wheat, Dough and Quick Bread
- Horizontal non-stick loaf pan
- Wake up to fresh bread - 13 hour delay timer
- 1-hour Keep Warm Cycle



## Questions

Call toll free 1-800-947-3744

Monday–Friday, 8:00 a.m.-5:30 p.m. CST

[www.toastmaster.com](http://www.toastmaster.com)